

Rainbow Pot of Gold Fruit Platter

Put this out at the beginning of the day and let your kids snack on healthy fruits all day long. They'll love the idea and they'll enjoy making their way to the pot of gold. If you're feeling really fun, swap out the bananas for gold chocolate coins and tell your kids they can have one chocolate coin for every layer of the rainbow they eat.



<http://www.forkly.com/food/easy-st-patricks-day-recipes-for-kids-5-treats-in-under-5-minutes-each/>

Pot o' Gold Chex™ Mix



Ingredients

4 cups Lucky Charms™ cereal

2 cups Corn Chex™ cereal

1 1/2 cups broken mini-pretzel twists (about 65 twists)

1 cup dry-roasted peanuts

1/2 cup packed brown sugar

1/4 cup butter

2 tablespoons corn syrup

1/8 teaspoon baking soda

1/4 cup M&M's™ minis chocolate candies green

Directions

- In large microwavable bowl, place cereals, pretzels and peanuts; set aside.
- In 2-cup microwavable measuring cup, microwave brown sugar, butter and corn syrup uncovered on High about 2 minutes, stirring after 1 minute, until melted and smooth. Stir in baking soda until dissolved. Pour over cereal mixture, stirring until evenly coated.
- Microwave uncovered on High 1 to 2 minutes, stirring and scraping bowl every 30 seconds, just until cereal begins to brown. Cool 5 minutes; stir in candies. Spread on waxed paper to cool; break into bite-size pieces. Place in gold foil baking cups if desired. Store in airtight container.

<http://www.tablespoon.com/recipes/pot-o-gold-chex-mix/18dffbcf-fa1e-4238-b860-6db3eea79740>

Rainbow Cupcakes with Buttercream Frosting



PREP: 30 minutes

COOK: 18 MINUTES

YIELD: 14 to 18 cupcakes

For the cupcakes

- 3 cups all-purpose flour
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup (2 sticks) unsalted butter, softened
- 1 3/4 cups sugar
- 2 large eggs
- 1 1/2 teaspoons vanilla extract
- 1 1/2 cups whole milk

- Food coloring (red, orange, yellow, green, blue and purple)
- Rainbow sprinkles

For the frosting

- 1 cup (2 sticks) unsalted butter, softened
- 2 teaspoons vanilla extract
- 2 Tablespoons heavy cream
- 3 cups powdered sugar, sifted

Directions

Make the cupcakes:

Preheat the oven to 350°F. Line cupcake tins with wrappers.

In a medium bowl, sift together the flour, baking powder and salt.

In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter and sugar until light and fluffy. Add the eggs, one at a time, mixing between each addition then add the vanilla and mix until combined.

Alternately add the flour mixture and milk to the stand mixer in three increments each, beginning and ending with the flour mixture and beating between each addition. Divide the batter into six bowls then dye each with the red, orange, yellow, green, blue and purple food coloring.

Spoon a portion of the purple batter into each cupcake cup, top it with the blue, then green, yellow, orange and red, careful not to mix any of the layers. (Alternately, transfer each color into sealable plastic bags and pipe the batter into the cups.) Bake the cupcakes for 15 to 18 minutes until a toothpick inserted comes out clean. Remove the cupcakes from the oven and transfer them to a rack to cool completely while you make the frosting.

Make the frosting:

In the bowl of a stand mixer fitted with the paddle attachment, cream the butter until it is light and fluffy. Add the vanilla extract and beat until combined then add half of the powdered sugar and continue beating until well combined.

Add the heavy cream and continue beating and then add the remaining powdered sugar and beat until the frosting is thick and creamy. (See Kelly's Notes.)

Once the cupcakes have cooled completely, pipe or spread the frosting onto them then top with rainbow sprinkles and serve.

Kelly's Notes:

Beating the frosting in between each addition of the powdered sugar lightens the color of the frosting and will make it more white in color (rather than yellow).

If the frosting is too thin, add additional sifted powdered sugar 1/4 cup at a time, or if it's too thick, add additional heavy cream 1 teaspoon at a time until the frosting reaches your desired consistency.

<https://www.justataste.com/rainbow-cupcakes-buttercream-frosting-recipe/>