



Recipe for Lovely Ladybugs

Lovely Ladybugs

A plateful of these cute candy creatures really hits the spot! Here's how to bring a bunch to life.



MAINLAND INGREDIENTS

- 1/2 cup creamy peanut butter
- 3 tablespoons softened butter
- 1 cup confectioners' sugar
- 15 black jelly beans
- 1 cup red candy chips (we used Wilton Candy Melts)
- Toothpicks (optional)
- Black decorators' gel



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Directions for Making Lovely Ladybugs

1. Mix the peanut butter, butter, and confectioners' sugar together until well blended. Roll the mixture into about 30 (1-inch) balls.
2. Place the balls on waxed paper and gently flatten their bottoms.
3. Slice the jelly beans in half and push one half into each ball to make the ladybug's head.
4. Melt the red candy chips according to the package directions. Spoon the melted candy over each ball. If you need to, use a toothpick to evenly distribute the candy coating.
5. After the coating hardens, use the decorators' gel to add a stripe and spots to each bug.

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Kids, please ask a grown-up for help with your recipe.