

Edible Photo Frames

Perfect for party favors, back-to-school lunch surprises or just to let your family know that you love them

1 (4 oz) Applesauce

1 Cup raw honey

2 Teaspoons Ener-G Powdered Egg Replacer

1/2 Cup shortening (I used Spectrum)

1 Box Enjoy Life Foods All-Purpose Baking Mix

2 Teaspoons baking soda

1/2 Teaspoon baking powder (I used Hains Gluten Free)

1 1/2 Teaspoons vanilla

Optional: Sugar, sprinkles, colored sugar

Chocolate & Oil (for melting)

<u>Frame Stacking Options</u>: half of a mini marshmallow, <u>Surf Sweets Sour Gummy Worms</u> (cut lengthwise), <u>Glutino pretzels</u> or Enjoy Life Foods Chewy Bars or Decadent Bars.

Make the Frame In a large bowl, combine the first four ingredients with an electric blender. Slowly add the baking mix, little by little, and stirring gently. Add the baking soda, baking powder and vanilla, scraping the sides of the bowl with a plastic spatula. Refrigerate for 30 minutes to firm the dough up.

Preheat the oven to 375 degrees. Line a baking sheet with parchment paper. Place some of the prepared

dough directly onto the lined baking sheet (This dough is too soft to shape and transfer), flatten and cut into a square. You will want to make sure you pair up two squares approximately the same size to make the frame. Using a knife cut away the inside of one of the square (for the top frame). Sprinkle with optional toppings on cut out square. Bake until browned (about 10 minutes). Cool completely on a wire rack.

Assemble the Frame Precut your choice of stacking options before assembling as the chocolate will harden too fast. You want to choose items that will allow enough room to insert a picture between the cookies but not so much that it will slide out easily.

Once the cookie frame pieces are cool, melt chocolate chips and add a squirt of spray oil. Coat the flat side of the complete square with melted chocolate. Line 3 of the 4 side with stacking options.



Use more melted chocolate on the bottom side of the open square as a "glue" and place on top of the bottom square to complete the photo frame. Make sure you leave the top open to insert a photo. Cool completely. Store in an airtight container.