

## Buggy Recipes

### Fruity Butterflies

Here's a healthy fruit snack that will be flying down to your belly in no time!

#### What you need:

- 1 pear (fresh) or slice of pineapple
- 1 celery stick
- 1 box of raisins



#### What you do:

1. Choose either slice of pineapple or pear for the butterfly wings. Cut this in half so that the sides are symmetrical or exactly the same.
2. If you are using a pear, cut out the core from each side once you have cut the fruit in half. Also, you may want to cut some of the curve of the pear off so that the sides will lay flatter on the plate. (You can also use canned pear halves.)
3. Cut the celery stick so that it is a good size for the body. Cut the top of the celery down the middle about one inch and carefully bend each half to the side. These will be the antennae.
4. Place the celery in the middle of the two halves of the fruit. If it does not stay put, use a little peanut butter like glue.
5. Decorate the wings with raisins. Now eat up and enjoy.

Note: You can use any type of fruit that can be cut into two symmetrical sides. Also, try decorating with cran-raisins, cherries or little pieces of strawberries. Use your imagination, and have fun!



## Sweet Bugs

Here's one kind of bug that no one thinks is icky! Just follow these directions to make **chocolate creepy crawlies**.

### What you'll need:

One 9-ounce box of chocolate wafers  
2 tablespoons of cocoa powder  
3/4 cup confectioner's sugar  
5 tablespoons of light corn syrup  
3 to 4 tablespoons of raspberry jam  
Black shoestring licorice

### What to do:

1. Break up the wafers into very fine crumbs and put them in a large mixing bowl.
2. Stir in the cocoa and confectioner's sugar with a whisk.
3. Add the corn syrup and raspberry jam.
4. Use your hands to mix everything together until your dough is smooth.
3. On a sheet of waxed paper, make 24 1-inch balls (bug bodies) and 24 1/2-inch balls (bug heads) out of the dough. Stick the heads and bodies together.
6. For legs, cut the licorice into short pieces and press them into the sides of the bugs.

\*Recipes courtesy of National Wildlife Federation