



# BB-8 BRUSCHETTA

## INGREDIENTS

- 1 French Style Baguette (the rounder the better)
- ½ cup Whipped Cream Cheese
- 4-5 Mini Orange Bell Peppers
- 2 Sliced Black Olives for each Bruschetta
- Everything Bagel Seasoning



## INSTRUCTIONS

- Vertically slice your baguette into ¾ inch slices.
- Slice mini bell peppers into thin rings for BB-8's orange rings.
- Cut a few of the rings into halves or thirds for the half rings and for the top of BB-8's head.
- Slice half of the olives in half both widthwise and lengthwise for the black link on the bottom of BB-8's head.
- To construct the base, cut one slice of baguette in half and using a toothpick connect the half to a full slice.
- Repeat until you've created the desired amount of bruschetta.
- Top each BB-8 with a thin layer of cream cheese.
- For the body: place a full mini bell pepper ring in the center and a partial ring on both sides near the top. Fill the rings with a pinch of everything bagel seasoning.
- For the head: Place a sliver of mini bell pepper at the top. Next line the bottom of his head with the sliced black olives. Place a whole olive slice for the eye (we used the end pieces so the cream cheese doesn't show).
- Serve



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# CRAIT CAKES



## INGREDIENTS

- 5 cups prepared Pancake Batter (any type)
- ¼ cup Cocoa Powder
- 1 tbsp Vanilla Extract
- 2 tsp Red Food Coloring
- Powdered Sugar
- Cooking Spray

## INSTRUCTIONS

- Combine cocoa powder, vanilla extract, and red food coloring with your pancake batter.
- Spray your pan with cooking spray and heat with medium high heat.
- Once pan is heated, add ½ cup of batter. (Use ¼ cup of batter if making smaller pancakes)
- Cook until surface of pancakes has some bubbles and a few have burst, approximately 1 to 2 minutes.
- Flip and cook for 1 to 2 minutes more.
- Transfer to a dish and cover loosely with aluminum foil to keep pancakes warm.
- Continue making pancakes until batter is completely used making sure to spray pan between each pancake.
- Top each stack of pancakes with a light dusting of powdered sugar.
- Serve



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