

Sunny de Light's

Beach Theme Treats

SONshine Shaped Lemon Treats ...

Matthew 5:16 

This delightful goodie is a ray of light and love! Its beachy vibes are just what you need for a Summer blast with your faith squad.

Ingredients:


- Your favorite Lemon Bars recipe (or substitute with your favorite lemon cake, lemon cookies, lemon brownies, etc.)
- Your favorite Edible Sand recipe. **The edible sand shown in this recipe is blended Maria's Cookies. Yes, a regular blender works.**
- Sun shape cookie cutter
- White Chocolate Melting Wafers for the seashell shape mold (or simply buy premade edible seashell candies).
- Sea shell shape molds
- Pastel Food Color Gel for the candy seashells.
- White Pearl Candy Sprinkles
- Lemon Curd (for coating the top of the sun shape treat).
- Sun shape cupcake toppers

Easy Directions:

- Prepare your favorite lemon bars recipe (or other lemon recipe).
- Let cool completely, then chill in the refrigerator. You want extra firmness to use the sun cookie cutter.
- Once chilled, cut the lemon bars in sun shapes. **Tip:** moisten the inside of the cookie cutter with a little cooking spray to keep the lemon bars from sticking.
- Brush the top of the lemon bars with lemon curd for a delightful shiny sunny look (or use traditional powder sugar).
- While the lemon bars are chilling, make the white chocolate seashells using the seashells mold and white chocolate melting wafers. Add desired food coloring. Chill until hardened.
- Plate and decorate as shown in the video or add your own whimsical and creative style.
- **Note:** The bible verse was made on a small printer, then cut to shape and pasted onto the cupcake toppers.

Charming & Sweet! Enjoy!

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