

Finger Foods & Snacks

No Bake Green Tea Leaf Piles

2 cups cornflakes

1/4 cup coconut flakes

1 cup butterscotch chips

1/2 cup creamy peanut butter or almond butter

¼ tsp. to ½ tsp. Edible Green® green tea powder

1. Line 12 muffin cups with paper bake cups.
2. Mix flakes & coconut in a bowl and set aside.
3. In a small bowl, melt peanut butter & butterscotch chips in microwave (30 seconds at a time.)
4. Add Edible Green® green tea powder and stir well.
5. Pour over flakes and coconut and gently mix to coat flakes with butter mixture. (Be careful not to break up the flakes.)
6. Scoop into muffin cups using a table spoon. Chill 10 minutes in fridge till set.
7. Decorate with pumpkin candies if you wish.



Green Tea Deviled Eggs

4 hard boiled eggs, peeled

3-5 Tbsp. Vegemise®

½ tsp. Edible Green® green tea powder

½ tsp. creamy horse radish

¼ tsp. salt

¼ tsp. white vinegar

1 re-closable sandwich bag

Cut peeled boiled eggs lengthwise in half and remove egg yolks.
Arrange egg whites on a plate.

Mash egg yolks in a bowl with fork. Add Vegemise®*, Edible Green® green tea powder, horse radish, salt, & white vinegar, and stir until smooth and creamy.

Put yolk mixture in a sandwich bag. Cut a corner of the bag and stuff the egg white halves with yolk mixture.

*It's important to use Vegemise®, not regular Mayonaise, for the best result!



Green Tea Trail Mix

2 cups Cheerios®
1/3 c grapeseed oil
¼ tsp. Edible Green®
Edible Green® Salt* (*Combine ½ tsp. Edible Green® green tea powder & ½ tsp. salt)
Nuts & seeds
Your favorite cereals.

Preheat oven to 350F.

Spread Cheerios® over an ungreased baking pan.

Stir ¼ tsp. Edible Green® green tea powder in grapeseed oil. Drizzle oil mixture over Cheerios®. Stir gently to coat.

Shake or sprinkle Edible Green® salt (made with Edible Green® green tea powder) evenly over Cheerios.

Bake for 10 minutes. Cool and mix with seeds, toasted nuts and/or your favorite cereals. (We added toasted walnuts, sunflower seeds, and cinnamon flavored wholegrain cereal.)

