

Yumojis

Banana Marshmallow Pies by Little Debbie® make the ideal base for this yummy emoji treat. Create clever Valentines, zany party favors and silly kid desserts with this no bake, just decorate food craft.

What's Needed:

Banana Marshmallow Pies-Little Debbie

White Frosting- Betty Crocker

Cocoa- Hershey's

Strawberry Fruit Roll- Motts

Candy Eyes- Wilton

Red Food Coloring

8" Non-Stick Scissors- Fiskars

Tweezers

#3 Round Paint Brush

Large Craft Sticks

Ribbon

Cellophane Bags & Tape

How To Make It:



Step 1

Gather all items together.

Note: We mix cocoa powder with white frosting to create a light brown frosting for the facial features. This allows the remaining white frosting to be used as a glue for eyes and fruity heart cut-outs.



Step 2

Mix 2 tablespoons of white frosting with ½ teaspoon of dry cocoa. Fold frosting over with spoon to blend cocoa in.



Step 3

Add more cocoa to darken color if needed.

Note: Mix in small batches to keep facial frosting fresh and moist.



Step 4

Remove marshmallow pies from wrappers.

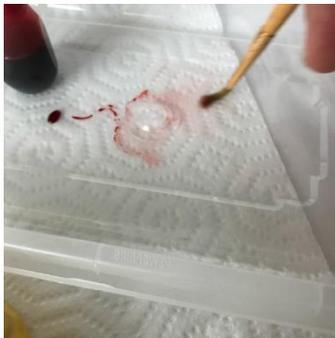
Place a drop of white frosting on the back of each eye. Set eyes in place. Press down lightly on each eye to ensure bond. *See placement photos below.*



Step 5

Dip brush in cocoa tinted frosting. Brush simple shapes to form facial features. *See placement photos below.*

If frosting becomes stiff, add a drop of water to the frosting. Mix together with brush.



Step 6

To add blush, blend a drop of red food coloring with a drop of water using the brush.



Step 7

Blot brush on a paper towel (to remove excess red color). Brush color slightly under eyes in a circular shape.

Set aside to dry.

Repeat process until all desired Yumojis have been made.



Step 8

To create a red edge for anger or embarrassment, repeat the mixing steps above. Brush around the edges of the pie and work in until desired shade of red is achieved. *See facial photos below.*

Note: If too much red has been applied, blot area with a paper towel to lighten.



Step 9

To make red heart eyes and kisses, cut small hearts from the fruit roll using scissors. Keep release paper on the roll while cutting hearts out.



Step 10

Remove hearts from the release paper and set in place on the pie. If needed, add a drop of white frosting to hold in place. Add remaining facial features with tinted frosting.

Set aside to dry.



Facial Feature Photo Chart



Valentine Yumoji:



1. Make a love Yumoji.
2. Insert a craft stick in the bottom of the Yumoji. The marshmallow sticks to the stick so slightly wiggle stick in place.
3. Slip a cellophane bag over the Yumoji. Gather bag around the Yumoji's bottom, cut excess bag off and secure closed with a ribbon tie.



4. Tape the bag's corners back.
5. Use a red marker or letter stamps and red pad to create a fun Valentine message on the craft stick.
6. Let ink dry.



Quick & Easy Kid-Friendly Valentine dessert:

Spoon layers of JELL-O chocolate pudding and fresh sliced banana into a wine glass (*top with whipped cream if desired*).

Set a love Yumoji on the side of the glass and serve.