

# Fruit Roll-up Rose Bouquet



## What You Need:\*

- Fruit Roll-ups
- Lollipop sticks
- White chocolate chips (I use substitute chocolate wafers)
- Disposable decorating bag

*\*To make a bouquet, you may also need a Styrofoam block, cute container, tissue paper, card stock, and a glue stick.*

## What To Do:

1. Create your Fruit Roll-up roses.
  - a. Unroll a fruit roll completely (keep the paper backing on for now)
  - b. Fold in half with the paper on the outside.
  - c. Gently press and smooth together the two halves of the fruit roll.
  - d. Remove the paper.
  - e. Starting at one end of the folded fruit roll, pinch the bottom and begin to roll the fruit roll back up. As you roll, twist the fruit roll at the same time.
  - f. After the entire fruit roll is rolled, gently tuck the end of the fruit roll under the rose to secure. If necessary, add a dab of water to make the end sticky.
2. Create your bouquet.
  - a. Line a baking tray with wax or parchment paper.
  - b. Melt some chocolate chips in a microwave-safe bowl according to package directions.
  - c. Let cool enough to handle, and pour into a disposable decorating bag (be sure to check the temperature before letting kids hold the bag).
  - d. Snip the tip. Pipe a dot of chocolate on the tray.
  - e. Place a lollipop stick on the dot of chocolate.
  - f. Add another circle of chocolate on top and place a fruit roll rose on the chocolate. Let set very well.
3. Lastly, arrange your bouquet! You can package the roses as is in a box, or just hand the bouquet to the recipient. Or, make a gift bouquet.
  - a. Fold green cardstock, cut out a leaf shape at the fold, and glue around the lollipop sticks.
  - b. Insert a Styrofoam block into a cute container. A solid, not-too-deep container works best, like a small flower pot, and be sure the Styrofoam block fits securely. Three to five roses will fit nicely in a pot with a 4-inch diameter.
  - c. Cover with tufts of tissue paper, and insert the roses.

