

RICE KRISPIE TREATS (but any cereal can be used!)

INGREDIENTS

¼ c butter 1 (10.5 ounce) pkg miniature marshmallows 5 cups crispy rice cereal

DIRECTIONS

Grease a 9x13 inch pan with butter or cooking spray.

In a large microwave safe bowl, combine butter and marshmallows. Microwave on high for 1 to 2 minutes, stirring every 30 seconds, until smooth. Remove from the oven and stir in the cereal. Press in to the prepared pan with the back of a buttered spoon. Let the treats cool for about 2 hours until set. Cut into squares and serve.

CRISPY CHOCOLATE LOG

INGREDIENTS

1 (10 ounce) package large marshmallows ¼ cup butter or margarine
¼ cup peanut butter 5 ½ cups crisp rice cereal
1 1/3 cups semisweet chocolate chips ¾ cup butterscotch chips

DIRECTIONS

Line a 15-in. x 10-in. x 1-in. pan with waxed paper; grease the paper and set aside. In a large microwave-safe bowl, combine the marshmallows, butter and peanut butter. Cover and microwave on high for 2 minutes; stir until well blended. Stir in cereal until well coated. Spread into prepared pan. In a microwave-safe bowl, combine chocolate and butterscotch chips. Microwave, uncovered, on high for 2 minutes. Stir; spread over cereal mixture to within 1 in. of edges. Roll up jelly-roll style, starting with a short side, peeling waxed paper away while rolling. Place seam side down on a serving plate. Refrigerate for 1 hour or until set. Cut into 1-in. slices.

APPLE CIDER FLOATS

INGREDIENTS

4 (¼ cup) scoops vanilla ice cream 2 cups fresh apple cider

DIRECTIONS

Place two scoops of ice cream into each glass. Pour 1 cup of apple cider into each glass, and serve.

ICE CREAM SCONES

INGREDIENTS

3 cups self-rising flour 2½ cups vanilla ice cream, melted

DIRECTIONS

Preheat oven to 350 degrees F (175 degrees C).

Pour the ice cream into a large bowl; fold the flour into the ice cream until the dough just begins to come together. Using your hands, gently knead the dough into a ball, adding flour as necessary to keep the dough from sticking.

Turn the dough out onto a lightly floured surface and roll into a 9x13 inch rectangle. Cut the dough into 12 circles, 3 inches in diameter, and place on a baking sheet.

Bake in the preheated oven until golden brown and cooked through, 15 to 20 minutes.

EASY APPLE CRISP

INGREDIENTS

1 (21 oz) can apple pie filling ½ teaspoon ground cinnamon ½ teaspoon ground nutmeg
1 cup margarine ¼ cup brown sugar 2 cups all-purpose flour

DIRECTIONS

Preheat oven to 350 degrees F (175 degrees C).
Spread pie filling in an 8x8 inch baking dish. Sprinkle with cinnamon and nutmeg.
Cream together margarine and sugar. Cut in flour with a pastry blender until mixture resembles coarse crumbs. Sprinkle mixture over pie filling.
Bake in preheated oven 20 minutes, until topping is brown and crisp and filling is hot and bubbly.

FRIED CINNAMON STRIPS

INGREDIENTS

1 cup white sugar 1 teaspoon ground cinnamon ¼ teaspoon ground nutmeg
10 (8 inch) flour tortillas 3 cups oil for frying

DIRECTIONS

Combine sugar, cinnamon and nutmeg in a large resealable plastic bag. Seal and toss to mix.
Heat oil in deep-fryer or deep skillet to 375 degrees F (190 degrees C). Fry 4 or 5 tortilla strips for 30 seconds on a side, until golden brown. Drain on paper towels.
While still warm, place fried tortillas in bag and shake to coat with sugar mixture. Serve at once or store in an airtight container.

FRUIT DIP

INGREDIENTS

1 (8 ounce) package cream cheese 1 (7 ounce) jar marshmallow creme
¾ cup confectioners' sugar 1/8 teaspoon lemon juice

DIRECTIONS

In large bowl, blend cream cheese, marshmallow creme, sugar and lemon juice with electric mixer until smooth.

INDOOR S'MORES

INGREDIENTS

4 cups honey graham cereal 3 tablespoons margarine 6 cups mini marshmallows
¼ cup light corn syrup 1½ cups milk chocolate chips

DIRECTIONS

Coat a 9x13 inch dish with cooking spray. Place cereal into a large bowl; set aside.
In a medium saucepan over low heat, melt margarine. Add marshmallows and corn syrup and stir until melted and smooth. Stir in chocolate chips until melted. Remove from heat and pour over waiting cereal; stir well to coat. Press into prepared pan. Cool completely before cutting into squares.

1-2-3 CAKE

INGREDIENTS

1 (18.25 oz) package pineapple flavored cake mix ¼ cup vegetable oil
1 (21 oz) can strawberry pie filling 2 eggs 1/2 cup water
1 (8 oz) can crushed pineapple with juice 1 (3.5 oz) package instant vanilla pudding mix
1 (8 oz) container frozen whipped topping, thawed

DIRECTIONS

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.
In prepared pan, combine cake mix, oil, eggs, and water. Stir together until cake mix is moistened, breaking up any large lumps in the batter and spreading to cover bottom of pan. Spoon on pie filling to form strips evenly spaced over batter, but not too close to edge of pan. Gently fold batter over pie filling, creating a swirl pattern & spreading out to form an even layer. Bake in the preheated oven for 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.
For the topping: Mix together the crushed pineapple and instant pudding. Refrigerate for 5 minutes, or until thickened. Fold in whipped topping, then spread over cooled cake. Keep refrigerated until ready to serve.

EASY CINNAMON ROLLS

INGREDIENTS

1 sheet frozen puff pastry, thawed 1 (8 ounce) package cream cheese, cubed
1 tablespoon butter 1 tablespoon ground cinnamon
1 tablespoon vanilla extract 1 (16 ounce) package cream cheese frosting

DIRECTIONS

Preheat oven to 375 degrees F. Spray a 9x13 inch baking pan with cooking spray.
In a saucepan, melt butter over medium heat. Add cream cheese, cinnamon, and vanilla to pan, and stir until smooth. Remove from heat, and cool for 5 minutes.
Spread cinnamon and cream cheese mixture over puff pastry. Roll puff pastry into a log, and pinch ends together to keep filling inside. Place roll in prepared pan.
Bake in preheated oven for 35 to 40 minutes, or until golden brown. Remove from oven, and spread cream cheese frosting over warm roll. Serve warm or at room temperature.

PUMPKIN COOKIES

INGREDIENTS

1 package spice cake mix 1 (15 oz) can pumpkin pack 1 package chocolate chips

DIRECTIONS

Bake 18 minutes at 375 degrees on a greased baking sheet.

CARAMEL MARSHMALLOW CORN

INGREDIENTS

1 bag of microwave popcorn (popped) ½ cup brown sugar ¼ cup butter
2 cups mini marshmallows

DIRECTIONS

Put brown sugar, butter, and marshmallows into a large microwave safe bowl. Heat for 30 – 45 seconds. Take out and stir. Continue heating and stirring in 30 second increments until most of the sugar is dissolved. Pour in popcorn and mix it all up.

EASY BERRY PARFAIT

INGREDIENTS

1/3 cup blueberries 1/3 cup strawberries 1 (8 oz) pkg frozen whipped topping, thawed
1/2 cup raspberries 1/2 cup blackberries 1 pint vanilla frozen yogurt

DIRECTIONS

In a blender, combine blueberries, strawberries and whipped topping. Blend until smooth. Transfer to a mixing bowl and fold in raspberries and blackberries. Layer the berry mixture with the frozen yogurt in 6 dessert glasses, finishing with a berry layer. Serve at once.

EASY APPLE DUMPLINGS

INGREDIENTS

2 Granny Smith apples - peeled, cored and quartered 1 (8 oz) can refrigerated crescent rolls
1/8 teaspoon ground cinnamon 1/2 cup butter 3/4 cup white sugar
1 cup orange juice 1 teaspoon vanilla extract

DIRECTIONS

Preheat oven to 350 degrees F (175 degrees C). Wrap each apple piece in one crescent roll. Place seam side down in an 8x8 baking dish and sprinkle with cinnamon. In medium saucepan, combine butter, sugar, and orange juice; bring to a boil. Remove from heat and stir in vanilla. Pour over rolls. Bake for 30 minutes, or until pastry is golden and apples are tender. Spoon sauce over rolls when serving.

PUFF BALLS

INGREDIENTS

1 (12 oz) pkg refrigerated biscuit dough 1½ quarts oil for frying 1½ cups confectioners' sugar

DIRECTIONS

Heat oil in a heavy bottomed saucepan or deep fryer to 375 degrees F (190 degrees C). Cut each biscuit into 4 smaller circles using cutter or bottle cap. Fry circles 2 minutes on a side, until golden. Drain on paper towels. Roll hot biscuits in confectioners sugar.

LIL' DEVILS

INGREDIENTS

1 (18.25 oz) package devil's food cake mix ½ cup butter, melted
½ cup creamy peanut butter 1 (7 oz) jar marshmallow creme

DIRECTIONS

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, mix together cake mix and butter. Set aside 1 1/2 cups of the mixture, and press remainder into the bottom of an ungreased 9x13 inch baking pan. In a medium bowl, stir together peanut butter and marshmallow creme; spread over the crust in the pan. Crumble remaining cake mix mixture over top. Bake 20 minutes in the preheated oven. Cool, and cut into squares to serve.