

Cookin' Fun

Banana Tree Stumps

1 1/2 cups butterscotch pieces
 6 tablespoons creamy peanut butter
 4 medium bananas
 1 1/2 cups finely chopped peanuts or almond brickle pieces

In a small saucepan, combine the butterscotch pieces and peanut butter. Cook over low heat, stirring constantly, until butterscotch pieces are melted. Remove from heat.

Peel the banana. With a knife and supervision, cut the banana into 1-inch pieces. Dip each piece of banana into the butterscotch mixture. Lift out with a fork. Roll in the chopped peanuts or almond brickle pieces to coat. Place on a wax paper-lined plate. Chill for 2 hours.

Cinnamon Snails

4 slices soft texture whole wheat or white bread, crusts trimmed
 1/4 cup softened cream cheese
 3 tablespoons granulated sugar
 1 1/2 teaspoons cinnamon
 1/4 cup melted butter



Preheat oven at 350 degrees F. Spread 1 tablespoon cream cheese on each slice of bread. Roll up bread slices with cream cheese on the inside. Cut each roll into thirds.

Stir together sugar and cinnamon until well mixed. Dip each cut roll into melted butter, then into the sugar/ cinnamon mixture. Do not dip the ends of the rolls. Place rolls, seam side down, on an ungreased baking sheet. Bake in oven for about 12 minutes, or until light brown and crisp. Serve warm or cool.

Rules For The Kitchen!

1. Always ask an adult if you can use the kitchen.
2. Have all the ingredients before you start.
3. Wash your hands before you touch food.
4. Wear an apron or towel to keep your clothes clean.
5. Always clean up when you are finished.



Oreo Mud Balls

1 pkg. (8 oz.) Cream Cheese, softened
 1 pkg. (1 lb. 2 oz.) OREO Cookies, finely crushed (about 4-1/4 cups), divided
 2 pkg. (8 squares each) Semi-Sweet Chocolate, melted

Mix the cream cheese and 3 cups cookie crumbs until well blended. Shape into 1-inch balls. Melt chocolate in microwave. Dip balls in melted chocolate and place on waxed paper-covered baking sheet. Sprinkle with remaining cookie crumbs. Refrigerate 1 hour or until firm.

How to Easily Dip Truffles

To easily coat truffles with the melted chocolate, add truffles, in batches, to bowl of melted chocolate. Use 2 forks to roll truffles in chocolate until evenly coated. Remove truffles with forks, letting excess chocolate drip back into bowl. Place truffles on prepared baking sheet; let stand until firm.