

Mallory



## Peanut Butter and (mmmm!) Marshmallow Sandwiches

2 slices of bread  
peanut butter  
Marshmallow Fluff  
frilly toothpicks (optional)

Spread peanut butter on one slice of bread. Spread marshmallow fluff on the other.  
Put the pieces of bread together to make (mmmm!) my favorite sandwich.

A note from Mallory: When I make this sandwich, I like to cut it into quarters and stick a different colored frilly toothpick into each quarter. It tastes good and looks good too!

## Homemade Pretzels

1 pkg. dry yeast  
4 cups flour  
1¼ cups warm water  
1 egg white  
1 Tbsp. sugar  
1 Tbsp. salt

Dissolve yeast in warm water. Add sugar, salt, and flour. Mix well. Spray a cookie sheet with nonstick cooking spray. Shape pieces of dough into pretzels on cookie sheet. Mix beaten egg white with 1 teaspoon water, and brush each pretzel. Sprinkle with coarse salt. Bake at 450 degrees until golden brown, about 12-15 minutes.

A note from Mallory: I like to ask my mom if I can make these when it's almost my bedtime. That way, I get to stay up a little later. Try it . . . it might work for you too!

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## Chocolate Chip Muffins

½ cup sugar  
1½ cups self-rising flour  
¾ cup chocolate chips  
¼ cup vegetable oil  
1½ teaspoons vanilla  
2 eggs  
½ cup milk

Heat oven to 375 degrees. Beat eggs and then stir in milk and oil. Stir in remaining ingredients all at once until the flour is moistened. Batter will be a little lumpy. Spray a 12-cup muffin tin with nonstick spray. Fill each cup 2/3 full. Bake until golden brown, about 30 minutes.

A note from Mallory: Mom says you can also use blueberries in this recipe, but I say why use blueberries when you can use chocolate chips?

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## Initial Cookies

1 package sugar cookie dough  
1 can vanilla icing  
decorative tubes of colored icing  
sprinkles

Bake cookies according to directions on the package. When they are cool, ice each cookie with vanilla icing. Then, with tubes of colored icing, draw initials on each cookie. Lightly cover each cookie with sprinkles.

A note from Mallory: These cookies are really fun to make for your friends on their birthdays! All you need to know is the first letter of their name.

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## Fruit Smoothies

2 bananas (cut into pieces and frozen)  
2/3 cup strawberries  
12 oz. apple or orange juice  
1-8 oz. carton vanilla or plain yogurt

Put everything in a blender and blend until smooth. Pour into chilled glasses. Stick in a straw and enjoy!

A note from Mallory: This makes 6 smoothies, so invite some friends over when you make this recipe!

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## Strawberry Lemonade

¾ cup sugar  
1-3 oz. package strawberry gelatin  
1 cup boiling water  
6 cups cold water  
1 cup fresh lemon juice.

Stir and dissolve sugar, gelatin, and boiling water in a heat-proof pitcher. Add cold water and lemon juice.

A note from Mallory: If you have an older brother like mine, do NOT leave this in the refrigerator because it is so yummy your brother might drink it all.

## Never Fail Fudge

2¼ cups sugar  
¾ cups evaporated milk  
1/3 cup light Karo Syrup  
2 Tbsp. butter

Combine these ingredients and bring to a boil stirring constantly. Cook over medium heat for exactly five minutes. Remove from heat and add:  
1 bag (6 oz.) chocolate chips  
1 tsp. vanilla  
1 cup chopped pecans (optional)

Beat until smooth. Pour into an 8-inch greased pan. Refrigerate. When cool, cut into squares.

A note from Mallory: Mary Ann and I love to make this. You can't mess it up, and it is sooooo yummy!

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## Banana Boats

Place banana on a piece of foil.  
Do NOT remove the peel.  
Slice open banana the long way.  
Fill banana with mini marshmallows and chocolate chips.  
Close foil around banana.  
Stick it on the fire for 10-15 minutes.  
Remove, unwrap, and eat with a spoon.  
Say Mmmmm!

Note: If you don't have a campfire, an oven will work too. (But it won't taste as good because everything tastes better when you cook it over a campfire.)

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Taylor's Amazing  
Chocolate Milk Shake

3 scoops chocolate ice cream  
1 BIG squeeze of chocolate syrup  
½ cup of milk  
whipped cream

In blender, combine ice cream, syrup, and milk, and blend until smooth.  
Pour into tall glass, and top with whipped cream. Sip and say, Mmmm!

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