

# The Marshmallow Cookbook

655 Recipes

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# Sweet Potatoes Supreme with Corn Bread

## Ingredients

3 large yellow-fleshed sweet potatoes, peeled and sliced  
3 large orange-fleshed sweet potatoes, peeled and sliced  
4 cornbread muffins  
1 (15 ounce) can canned mashed sweet potatoes  
1 cup (packed) dark brown sugar  
1/2 cup butter, softened  
1 (13.5 ounce) can coconut milk  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
1/4 cup cream  
2 eggs  
1/2 teaspoon ground cinnamon  
1 pinch salt  
1/2 (8 ounce) can almond paste  
2 cups mini marshmallows

## Directions

Place the sweet potatoes in a large pot, and fill with enough water to cover. Bring to a boil over medium-high heat. Cover, and cook until potatoes can be pierced with a fork, about 20 minutes. Drain, and set aside to cool.

Preheat your oven's broiler.

Lightly grease 9x13 inch baking dish. Slice corn muffins into 1/2 inch rounds, trimming away tops and bottoms. Reserve trimmed pieces. Arrange corn muffin slices over the bottom of prepared baking dish. Place muffins under preheated broiler until toasted, about 2 minutes.

Mix the canned mashed sweet potatoes, brown sugar, butter, and 1 cup coconut milk together in a bowl until smooth. Stir in 1 teaspoon cinnamon, nutmeg, and cloves.

In another bowl, whisk the eggs with the remaining coconut milk, 1/2 teaspoon cinnamon, and salt until smooth.

Place a sheet of plastic wrap on a clean surface. Place 1/2 can of almond paste on the wrap, cover with another sheet of plastic wrap, and roll out the almond paste into a thin sheet, about 1/8 inch thick. Use fingers, or patch pieces of almond paste to shape the sheet into the size of baking dish.

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

Assemble the casserole by pouring the egg mixture over the corn muffins in the prepared baking dish. Cover with the sheet of almond paste, trimming to fit the dish. Alternating colors, place a layer of sweet potatoes over the almond sheet. Spoon or brush 1/3 of the brown sugar mixture over the sweet potatoes. Repeat, arranging two more layers of sweet potatoes, ending with 1/3 of the brown sugar mixture. Set aside any extra sweet potatoes for another use.

Bake casserole in preheated oven 20 minutes. Remove from oven. Sprinkle reserved corn muffin trimmings and marshmallows over the top. Return to oven, and bake until top is browned, about 20 minutes more. Cool 5 to 10 minutes before serving.

# Colorful Popcorn Balls

## Ingredients

9 cups popped popcorn  
1/4 cup butter or margarine  
1 (10 ounce) package large marshmallows  
6 tablespoons fruit flavored gelatin mix, any flavor

## Directions

Place popcorn in a large bowl; set aside. In a saucepan, melt butter and marshmallows over low heat. Stir in gelatin until dissolved. Pour over popcorn and toss to coat. When cool enough to handle, lightly butter hands and quickly shape mixture into balls.

# Lovely Locket Treats

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package regular marshmallows  
6 cups Kellogg's® Rice Krispies® cereal or Kellogg's® Cocoa Krispies® cereal  
Canned frosting or decorating gel  
Assorted candies  
Food coloring  
Licorice strings

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add Kellogg's® Rice Krispies® cereal. Stir until well coated.

Using buttered spatula or wax paper, evenly press mixture into 15 x 10 x 1-inch pan coated with cooking spray. Cool slightly. Using cookie cutters coated with cooking spray cut into desired shapes. Decorate as locket with frosting and/or candies. Attach licorice strings for locket chains. Best if served the same day.

# Eggnog Fudge

## Ingredients

1 cooking spray  
1 cup eggnog  
3 cups white sugar  
1 1/2 cups miniature  
marshmallows  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/8 cup butter, chilled  
1/2 (11 ounce) package white  
chocolate chips  
1 cup chopped almonds

## Directions

Line a 9 x 13 inch baking pan with aluminum foil and set aside.

Spray the bottom and sides of a large saucepan with cooking spray. Heat eggnog and sugar over medium heat. Bring to rolling boil, stirring constantly with a wooden spoon. Boil for 2 minutes.

Fold in marshmallows, cinnamon and nutmeg. Return to a boil for 6 minutes, stirring constantly. As the mixture boils it will become brown. Remove from heat and quickly stir in butter, white chocolate chips and almonds. Stir until well mixed and glossy.

Quickly pour into prepared pan.

Cool at room temperature. Remove from pan, remove foil and cut into squares.

# Fluffy Cheesecake Dessert

## Ingredients

4 cups miniature marshmallows  
1/3 cup orange juice  
2 (8 ounce) packages cream cheese, softened  
1 (12 ounce) container frozen whipped topping, thawed  
2 1/2 cups crushed vanilla wafers  
1/2 cup butter or margarine, melted

## Directions

In a large microwave-safe bowl, combine marshmallows and orange juice. Microwave, uncovered, on high for 1-1/2 minutes. Stir until smooth. In a mixing bowl, beat cream cheese. Add marshmallow mixture; beat just until smooth. Fold in whipped topping. Combine wafer crumbs and butter; set aside 3/4 cup for topping. Press remaining crumbs into an ungreased 13-in. x 9-in. x 2-in. pan. Spoon cream cheese filling over crust. Sprinkle with reserved crumbs. Cover and refrigerate for 1 hour or until set. Store in the refrigerator.

# Cornflake Slice

## Ingredients

3/4 cup butter  
30 marshmallows  
1 cup sliced almonds, toasted  
1 cup flaked coconut  
3 1/2 cups cornflakes cereal

## Directions

Combine the butter and marshmallows in a medium saucepan. Cook over medium heat, stirring occasionally, until melted. Stir in the toasted almonds and cornflakes. Press into a 9x13 inch baking pan and let sit for 1/2 hour. Cut into squares and enjoy!

# Chocolate Bunny Treats

## Ingredients

1 cup semi-sweet chocolate morsels  
3 tablespoons butter or margarine  
1 (10 ounce) package regular marshmallows  
6 cups KELLOGG'S® RICE KRISPIES® cereal  
Canned frosting or decorating gel  
Assorted candies

## Directions

In large saucepan melt chocolate morsels and butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add KELLOGG'S® RICE KRISPIES® cereal. Stir until well coated.

Using buttered spatula or wax paper evenly press mixture into 15 x 10 x 1-inch pan coated with cooking spray. Cool slightly.

Using large circle cookie cutter, very small circle cookie cutter and rabbit head cookie cutter coated with cooking spray cut cereal mixture into shapes. For each rabbit, attach one rabbit head shape to top of large circle shape with frosting. Attach one small circle for tail to each. Decorate with frosting and/or candies. Best if served the same day.

# Mellow Chocolate Chip Cookies

## Ingredients

1/2 cup butter, softened  
1/2 cup packed brown sugar  
1/2 cup white sugar  
2 eggs  
1/2 teaspoon vanilla extract  
1 3/4 cups all-purpose flour  
1/4 cup unsweetened cocoa powder  
1 teaspoon baking soda  
1/4 teaspoon salt  
1 cup semisweet chocolate chips  
1 cup miniature marshmallows

## Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together butter, brown sugar and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, cocoa, baking soda and salt; stir into the creamed mixture. Mix in the chocolate chips and marshmallows. Drop by rounded spoonfuls onto the prepared cookie sheets about 2 inches apart.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

# Butterscotch Peanut Fudge

## Ingredients

1 (14 ounce) can sweetened condensed milk  
1 (11 ounce) package butterscotch chips  
1 1/2 cups miniature marshmallows  
2/3 cup peanut butter  
1 teaspoon vanilla extract  
1 cup chopped salted peanuts

## Directions

In a microwave-safe bowl, combine the milk, butterscotch chips and marshmallows. Microwave, uncovered, at 80% power for 3 minutes or until chips and marshmallows are melted, stirring frequently. Stir in peanut butter and vanilla until combined. Fold in the peanuts.

Pour into an 11-in. x 7-in. x 2-in. pan coated with nonstick cooking spray. Cover and refrigerate for 2 hours or until firm. Cut into squares. Store in the refrigerator.

# S'more Brownies

## Ingredients

10 HONEY MAID Honey Grahams,  
broken in half, divided  
3/4 cup butter or margarine  
4 squares BAKER'S Unsweetened  
Chocolate  
2 cups sugar  
3 eggs  
1 teaspoon vanilla  
1 cup flour  
2 1/2 cups JET-PUFFED Miniature  
Marshmallows  
1 cup BAKER'S Semi-Sweet  
Chocolate Chunks

## Directions

Line 13x9-inch pan with foil; grease foil. Place 15 grahams in pan, with sides overlapping slightly. Break remaining grahams into pieces.

Microwave butter and chocolate squares in large microwaveable bowl on HIGH 2 minutes; stir until chocolate is completely melted. Add sugar, eggs and vanilla; mix well. Stir in flour. Pour over grahams in pan.

Bake 30 to 32 minutes or until toothpick inserted in center comes out with fudgy crumbs. (Do not overbake.) Sprinkle with marshmallows and chocolate chunks. Bake 3 to 5 min. or until marshmallows begin to puff. Press reserved graham pieces gently into marshmallows. Cool. Use foil to remove brownies from pan before cutting to serve.

# Peanut Candy Bar Cake

## Ingredients

1 (18.25 ounce) package yellow cake mix  
1/3 cup butter  
3 cups miniature marshmallows  
2/3 cup light corn syrup  
1 egg  
2 teaspoons vanilla extract  
2 cups peanut butter chips  
2 cups salted peanuts  
1 1/2 cups crisp rice cereal  
1/4 cup butter

## Directions

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

Mix together the cake mix, 1/3 cup butter or margarine and, the egg. Press into the bottom of one 9x13 inch pan and bake at 350 degrees F (175 degrees C) for 12 to 18 minutes. Remove from oven and sprinkle with miniature marshmallows. Return to oven for 1 to 2 minutes or until the marshmallows begin to puff.

In a saucepan over medium heat cook corn syrup, 1/4 cup butter or margarine, vanilla, and peanut butter chips until melted. Remove from heat and stir in the puffed rice cereal and salted peanuts. Spoon mixture over top of marshmallow topped cake and spread to cover. Allow to cool before serving.

# Festive Cranberry Salad

## Ingredients

1 (14 ounce) can sweetened condensed milk  
1/4 cup lemon juice  
1 (20 ounce) can crushed pineapple, drained  
1 (16 ounce) can whole berry cranberry sauce  
2 cups miniature marshmallows  
1/2 cup chopped pecans  
red food coloring  
1 (8 ounce) carton frozen whipped topping, thawed

## Directions

In a bowl, combine milk and lemon juice; mix well. Stir in pineapple, cranberry sauce, marshmallows, pecans and food coloring if desired. Fold in whipped topping. Spoon into a 13-in. x 9-in. x 2-in. baking dish. Freeze until firm, 4 hours or overnight. Cut into squares.

# Butterscotch Squares

## Ingredients

2 cups butterscotch chips  
1/2 cup butter, melted  
1 cup peanut butter  
4 1/2 cups miniature  
marshmallows  
2 cups crispy rice cereal

## Directions

Line a 9x13 inch pan with parchment or waxed paper.

In a microwave safe bowl, melt butterscotch chips in the microwave or over a double boiler, stirring every 30 seconds until smooth. Stir in the melted butter and peanut butter. Measure the marshmallows and rice cereal into a large bowl. Pour the butterscotch mixture over the marshmallows and cereal. Stir to coat evenly. Press onto the prepared pan.

Chill for 20 to 30 minutes, until set. Cut into bars. Store leftovers in the refrigerator.

# Flower Garden Cupcakes

## Ingredients

1 package (2-layer size) white cake mix  
1 cup boiling water  
1 (3 ounce) package JELL-O Strawberry Flavor Gelatin  
1 (8 ounce) tub COOL WHIP Whipped Topping, thawed  
Green, yellow and red food coloring

Suggested decorations:

JET-PUFFED Marshmallows, colored sugar, small hard candies, BAKER'S ANGEL FLAKE Coconut, JET-PUFFED BUNNY MALLOWES Marshmallows, NILLA Wafers, JET-PUFFED Miniature Marshmallows

## Directions

Prepare cake batter and bake as directed on package for cupcakes. Cool in pans 10 min. Pierce tops with fork.

Add boiling water to gelatin mix in small bowl; stir 2 min. until completely dissolved. Spoon over cupcakes. Refrigerate 30 min. Tint COOL WHIP with food coloring; spread over cupcakes.

Decorate as desired. (See Tip.) Keep refrigerated.

# Creamy Fruit Medley

## Ingredients

1 (16 ounce) container frozen whipped topping, thawed  
1 (3 ounce) package orange gelatin  
1 (20 ounce) can crushed pineapple, drained  
1 (11 ounce) can mandarin oranges, drained  
2 cups miniature marshmallows  
1/2 cup chopped pecans

## Directions

Set aside 1 cup whipped topping. Place the remaining topping in a bowl; sprinkle with gelatin and stir until combined. Fold in the pineapple, oranges, marshmallows and pecans if desired. Garnish with reserved topping.

# Fluffy Pink Fruit Salad

## Ingredients

1 (10 ounce) jar maraschino cherries  
1 (8 ounce) package cream cheese, softened  
2 cups whipping cream, whipped  
1 (20 ounce) can pineapple tidbits, drained  
1 (15.25 ounce) can fruit cocktail, drained  
1 (15 ounce) can sliced peaches, drained and diced  
6 medium firm bananas, sliced  
3 cups pastel miniature marshmallows

## Directions

Drain cherries, reserving 1/3 cup juice (save remaining juice for another use). Cut cherries in half; set aside. In a mixing bowl, beat cream cheese and reserved cherry juice until smooth. Fold in whipped cream. Fold in cherries, pineapple, fruit cocktail, peaches, bananas and marshmallows. Transfer to a serving bowl. Refrigerate for at least 1 hour.

# Rhubarb Icebox Dessert

## Ingredients

1 3/4 cups graham cracker crumbs, divided  
3 tablespoons butter, melted  
1 cup sugar  
2 tablespoons cornstarch  
4 cups diced fresh or frozen rhubarb  
1 (3 ounce) package raspberry or strawberry gelatin mix  
1 (8 ounce) carton frozen whipped topping, thawed  
1 1/2 cups miniature marshmallows  
2 cups cold milk  
1 (3.4 ounce) package instant vanilla pudding mix

## Directions

In a bowl, combine 1-1/2 cups cracker crumbs and butter. Press mixture into a greased 13-in. x 9-in. x 2-in. baking dish. Bake at 350&deg. for 10 minutes or until lightly browned. Cool on a wire rack.

In a large saucepan, combine the sugar, cornstarch and rhubarb. Bring to a boil; cook and stir for 2-3 minutes or until thickened and rhubarb is tender. Remove from the heat; stir in gelatin until dissolved. Cover and refrigerate for 1 hour or until partially set.

Spoon rhubarb mixture over crust. Combine whipped topping and marshmallows; spread over rhubarb mixture. In a bowl, whisk milk and pudding mix for 2 minutes. Let stand for 2 minutes or until soft-set. Carefully spread over marshmallow topping (the dish will be full). Sprinkle with remaining cracker crumbs. Refrigerate for at least 2 hours before serving.

# Marshmallow Icing

## Ingredients

2 egg whites  
1 1/2 cups white sugar  
1/3 cup cold water  
1 1/2 teaspoons light corn syrup  
1 teaspoon vanilla extract  
1 cup miniature marshmallows

## Directions

Put egg whites, sugar, water and syrup in top of double boiler. Beat until mixed well. Place over rapidly boiling water. Beat constantly with electric beater while it cooks for 7 minutes or until it will stand in peaks when beater is raised. Remove from heat.

Stir in marshmallows and vanilla. Beat until they melt.

# Campfire Banana Splits

## Ingredients

6 large bananas, unpeeled, stems removed  
2 cups semisweet chocolate chips  
1 (10.5 ounce) package miniature marshmallows

## Directions

Preheat the grill for high heat.

Spray 4 sheets of aluminum foil, large enough to wrap bananas, with cooking spray.

Slice the peel of the banana from stem to bottom, while slicing the banana inside lengthwise. The bananas can be cut into slices instead if you like, (while still in the peel) for easier handling later.

Carefully open the banana just wide enough to place the chocolate chips and marshmallows inside the peel with the banana. Stuff with as much of the chocolate chips and marshmallows as desired.

Wrap the bananas with the aluminum foil and place on the grill or directly in the coals of a fire. Leave in long enough to melt the chips and the marshmallows, about 5 minutes. Unwrap bananas, open the peels wide, and eat with a spoon.

# Quick and Easy Fruit Dip

## Ingredients

1 (7 ounce) jar marshmallow  
creme  
1 (8 ounce) package cream  
cheese, softened  
2 tablespoons frozen orange juice  
concentrate, thawed

## Directions

In a medium size serving bowl, mix together marshmallow creme, cream cheese, and orange juice. Refrigerate and serve chilled.

# Caramel Marshmallow Buttons

## Ingredients

50 large marshmallows  
1 (14 ounce) package caramels  
1 (14 ounce) can sweetened  
condensed milk  
1 cup butter or margarine  
5 cups crisp rice cereal

## Directions

Place a toothpick in each marshmallow. Place on waxed paper-lined baking sheets. Freeze until firm, about 1 hour. In a heavy saucepan over medium-low heat, combine caramels, milk and butter. Cook and stir until caramels are melted and mixture is smooth. Dip marshmallows in caramel mixture; roll in cereal. Freeze until firm, at least 1 hour. Remove from the freezer 45 minutes before serving, discard toothpicks.

# Like No One Else's Fruit Salad Dressing

## Ingredients

4 egg yolks  
4 tablespoons distilled white vinegar  
2 tablespoons white sugar  
3/4 teaspoon prepared mustard  
1/2 teaspoon salt  
16 large marshmallows, halved  
1 cup heavy whipping cream

## Directions

On top of a double boiler, beat together the egg yolks, vinegar, sugar, mustard and salt. Cook over medium heat until mixture becomes thick. Remove from heat. Add the marshmallows to the mixture and stir until dissolved.

Whip 1/2 pint of the whipping cream until soft peaks form, and then fold it into the cooked ingredients. If mixture is too thick, thin it by adding a little cream or fruit juice. Add to your favorite fruit salad and use enough dressing to make it the consistency you desire.

Store dressing, tightly covered, in the refrigerator for a week or so.

# Peanut Butter Fudge IV

## Ingredients

2 cups white sugar  
1/2 cup milk  
1 (7 ounce) jar marshmallow  
creme  
1 1/3 cups peanut butter

## Directions

Boil milk and sugar in a medium saucepan for three minutes over medium-high heat. Immediately stir in the marshmallow creme and peanut butter. Pour and spread into a 9x9 inch glass baking dish. Cool completely before cutting into squares and serving.

# Quick and Easy Ham with Sweet Potatoes

## Ingredients

2 ham steaks  
1/4 cup packed brown sugar  
1 (8 ounce) can crushed  
pineapple, drained  
1 (15 ounce) can sweet potatoes,  
drained  
1 cup miniature marshmallows

## Directions

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

Tear off two large sheets of aluminum foil. Place one ham slice onto each piece of foil, and sprinkle brown sugar on both sides. Spread a little bit of the crushed pineapple over the ham, then top with sweet potatoes. Sprinkle a little bit more brown sugar and pineapple over the sweet potatoes. Close the aluminum foil tightly around the ham, and place on a baking sheet.

Bake for 30 minutes in the preheated oven. Remove from the oven, and carefully open the packets. Sprinkle miniature marshmallows over the top, and return to the oven with the foil open. Bake for another 10 minutes. If you want the marshmallows really toasty, you could brown them under the broiler for a couple of minutes. You will end up with a sweet, juicy ham dish and very few dishes to wash.

# Jif® Crispy Treats

## Ingredients

CRISCO® Original No-Stick  
Cooking Spray  
3 tablespoons butter or margarine  
1 (10 ounce) package  
marshmallows  
1/2 cup JIF® Creamy Peanut  
Butter  
6 cups crisp rice cereal

## Directions

Spray a 13 x 9-inch baking pan with no-stick spray.

Melt butter or margarine in large saucepan on low heat. Add marshmallows. Stir until completely melted. Remove from heat.

Add peanut butter. Stir until well blended. Add cereal. Stir until well coated.

Press into buttered pan. Cool completely. Cut into 24 pieces.

# Chocolate Peanut Butter Pie V

## Ingredients

1 (9 inch) prepared graham cracker crust  
3 tablespoons cornstarch  
1/3 cup white sugar  
1/2 teaspoon salt  
2 cups milk  
1 teaspoon vanilla extract  
1 cup semisweet chocolate chips  
1/2 cup peanut butter  
1 cup miniature marshmallows

## Directions

In a medium microwave-safe bowl, mix together cornstarch, sugar, and salt. Whisk in milk. Microwave uncovered in 2 minute increments, stirring after each increment. Continue until mixture is thickened, about 6 to 7 minutes.

Add vanilla extract, chocolate chips, peanut butter, and marshmallows. Stir until mixture is smooth. Pour into pie crust. Chill at least 3 hours before serving.

# Trail Mix White Fudge

## Ingredients

1/2 cup dried cranberries  
1/2 cup dried apricots, cut into  
1/2-inch dice  
1/2 cup roasted pistachios,  
coarsely chopped  
1/2 cup crystallized ginger, cut  
into small pieces  
2/3 cup granulated sugar  
1 (5 ounce) can evaporated milk  
1/4 teaspoon salt  
8 ounces white chocolate chips  
(or bar, cut into medium dice)  
1 1/2 cups miniature  
marshmallows

## Directions

Like fruitcake batter, there's just enough fudge to hold the fruit and nuts together.

Spray an 8-inch square pan with cooking spray. Fit an 8-by-16-inch sheet of foil in the pan so that you can use the foil overhang as a handle to pull fudge from the pan.

Place cranberries, apricots, pistachios and ginger in a medium bowl. Then bring sugar, milk and salt to a full rolling boil in a medium heavy-bottomed saucepan over medium heat. Simmer, stirring constantly, until mixture thickens and starts to turn a pale caramel, about 5 minutes. Remove from heat, quickly stir in marshmallows, then chocolate, and stir vigorously until the marshmallows start to melt.

Pour mixture into bowl with fruit and nuts; continue to mix vigorously (hands work well once mixture has cooled to warm) until fruit and nuts are evenly distributed. Press fudge into prepared pan. Refrigerate until cool and hard, about 1 1/2 hours.

# S'more Brownies

## Ingredients

1 (21.5 ounce) package brownie mix  
6 graham crackers  
1 1/2 cups miniature marshmallows  
8 (1.5 ounce) bars milk chocolate, coarsely chopped

## Directions

Preheat oven to 350 degrees F (175 degrees C). Prepare brownie mix according to package directions. Spread into a greased 9x13 inch pan.

In a medium bowl, break graham crackers into 1 inch pieces and toss with miniature marshmallows and milk chocolate. Set s'more mixture aside.

Bake brownies for 15 minutes in the preheated oven. Remove, and sprinkle the s'more goodies evenly over the top. Bake for an additional 15 to 20 minutes, or until a toothpick inserted in the center comes out clean. Allow brownies to cool before cutting into squares.

# S'More Bars I

## Ingredients

3/4 cup white sugar  
1/2 cup butter, softened  
1 egg  
1 1/2 cups all-purpose flour  
1 teaspoon baking powder  
1/4 teaspoon salt  
1 1/2 cups milk chocolate candy bar, chopped  
3 cups miniature marshmallows  
1/2 cup chopped peanuts (optional)

## Directions

Preheat oven to 350 degrees F (180 degrees C). Lightly grease 13 x 9 x 2 inch pan.

In large mixer bowl combine sugar, butter and egg until creamy (2 or 3 minutes). Reduce mixer speed and add flour, baking powder and salt until blended.

Spread batter into baking pan. Bake for 10 to 12 minutes, until set.

Sprinkle chopped chocolate bar over batter and top with marshmallows and peanuts. Continue baking 10 to 12 minutes until marshmallows are lightly browned. Cool and cut into bars.

# Rocky Road Cheesecake

## Ingredients

1 cup chocolate cookie crumbs  
3 tablespoons unsalted butter  
1 (.25 ounce) package unflavored gelatin  
1/4 cup cold water  
2 (8 ounce) packages cream cheese, softened  
3/4 cup white sugar  
1/3 cup unsweetened cocoa powder  
1/2 teaspoon vanilla extract  
2 cups miniature marshmallows  
1/2 cup chopped walnuts  
1 cup heavy cream

## Directions

Melt the butter or margarine, and combine with the cookie crumbs. Press mixture into bottom of 9 inch springform pan. Bake at 350 degrees F (175 degrees C) for 10 minutes.

In a small saucepan, soften gelatin in water; stir over low heat until dissolved.

In a large bowl, combine cream cheese, sugar, cocoa, and vanilla; blend with an electric mixer on medium speed. Gradually add gelatin mixture, and blend. Fold in whipped cream, 2 cups marshmallows, and nuts; pour onto crust. Chill until firm.

# Ga Ga Clusters

## Ingredients

1 (12 ounce) package semisweet chocolate chips  
1 (14 ounce) can sweetened condensed milk  
1 (16 ounce) package miniature marshmallows  
2 cups dry roasted peanuts

## Directions

Lightly grease a 9x13 inch baking dish. In a medium saucepan over low heat combine chocolate chips and milk and stir until chips are melted and mixture is smooth. Meanwhile, combine the marshmallows and peanuts in a large bowl.

When chocolate mixture is heated, pour melted mixture over marshmallows and nuts and mix all together. Pour mixture into the baking dish, cover and refrigerate to chill for 2 hours.

# Fat Pete's Fudge

## Ingredients

2/3 cup butter  
4 1/2 cups white sugar  
1 (12 fluid ounce) can evaporated milk  
2 (7 ounce) jars marshmallow creme  
16 ounces chocolate candy (such as Hershey's®)  
2 1/2 cups milk chocolate chips  
2 cups peanut butter (optional)

## Directions

Grease a 9x13-inch baking pan. Set aside.

Bring butter, sugar, and evaporated milk to a boil in a saucepan over medium heat. Boil for 5 to 7 minutes, then remove from heat and quickly stir in the marshmallow cream, chocolate candy, and chocolate chips, until the chocolate has melted and is fully incorporated. Pour chocolate mixture into the prepared baking pan. Dot the top of the fudge with peanut butter. Swirl a knife through the fudge and peanut butter to create a marble effect. Cover and refrigerate until firm, about 1 hour. Cut into squares for serving.

# Rocky Road Caramel Apples

## Ingredients

6 Granny Smith apples  
6 wooden sticks  
1 (14 ounce) package individually wrapped caramels, unwrapped  
2 tablespoons water  
1/2 teaspoon vanilla extract  
1 1/2 cups miniature marshmallows  
1 1/2 cups chopped pecans, toasted  
1 cup semisweet chocolate chips

## Directions

Insert wooden sticks 3/4 of the way into the stem end of each apple. Place apples on a cookie sheet covered with lightly greased aluminum foil.

Combine caramels and water in a saucepan over low heat. Cook, stirring often, until caramel melts and is smooth. Stir in the vanilla. Dip each apple into the caramel and gently run apples around insides of saucepan to scrape off some of the caramel. Scrape excess caramel from the apple bottoms using the side of the saucepan.

Combine the miniature marshmallows and pecans on a dinner plate. Roll the apples in the mixture to coat. Place on the aluminum foil and chill.

Put the chocolate chips in a microwave-safe bowl. Cook in the microwave for 30 second intervals, stirring between each, until melted and smooth. Drizzle over the apples and return them to the refrigerator until ready to serve.

# Daddy's Apple Salad

## Ingredients

1 cup creamy salad dressing, e.g. Miracle Whip  
1 cup peanut butter  
1/2 cup white sugar  
1/2 cup distilled white vinegar  
1 cup diced red apple  
1 cup diced yellow apple  
1 cup halved red grapes  
1/2 cup peanuts  
1/2 cup miniature marshmallows  
1/2 cup raisins  
1/2 cup diced celery

## Directions

In a large bowl, whisk together the salad dressing, peanut butter and sugar until smooth. Add the vinegar, whisking until dressing is creamy. Add additional vinegar to get creamy consistency, if necessary.

Add the apples, grapes, peanuts, marshmallows, raisins and celery to the dressing mixture and toss until evenly coated. Serve immediately.

# Chocolate Orange Pie

## Ingredients

1 cup miniature marshmallows  
1 cup semisweet chocolate chips  
1 cup evaporated milk  
1 pint vanilla ice cream, softened  
1 pint orange sherbet, softened  
1 (9 inch) graham cracker crust  
1/3 cup coarsely chopped pecans

## Directions

In a saucepan, combine the marshmallows, chocolate chips and milk. Bring to a boil over medium heat; cook and stir for 2 minutes or until melted. Remove from the heat. Cool completely

Meanwhile, alternately arrange scoops of ice cream and sherbet in crust; smooth top. Pour chocolate sauce over pie; sprinkle with pecans. Cover and freeze for at least 4 hours. May be frozen for up to 2 months.

# Birthday Fun Cups Treats

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package regular marshmallows  
6 cups KELLOGG'SB® RICE KRISPIESB® cereal or KELLOGG'SB® COCOA KRISPIESB® cereal  
 pudding, ice cream or frozen yogurt  
Ice cream topping, whipped topping and/or chopped nuts

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add KELLOGG'SB® RICE KRISPIESB® cereal. Stir until well coated.

Divide warm mixture into sixteen 2 1/2-inch muffin-pan cups coated with cooking spray. Shape mixture into individual cups. Cool. Remove from pans.

Before serving fill with pudding, ice cream or frozen yogurt. Top with ice cream topping, whipped topping or nuts, if desired. Serve immediately.

# Snowballs

## Ingredients

1/2 cup butter (no substitutes)  
1 (14 ounce) can sweetened condensed milk  
3 tablespoons baking cocoa  
1 teaspoon vanilla extract  
2 cups graham cracker crumbs (about 32 squares)  
3 1/2 cups flaked coconut, divided  
32 large marshmallows

## Directions

Line a baking sheet with waxed paper; set aside. In a saucepan, combine the butter, milk, cocoa and vanilla. Cook and stir over medium heat until butter is melted and mixture is smooth. Remove from the heat; stir in cracker crumbs and 1-1/2 cups coconut. Let stand until cool enough to handle.

Using moistened hands, wrap about 1 tablespoon of mixture around each marshmallow (dip hands in water often to prevent sticking). Roll in remaining coconut; place on prepared baking sheet. Cover and freeze until firm. Store in an airtight container in the refrigerator or freezer. May be frozen for up to 2 months.

# Banana Boats

## Ingredients

2 bananas  
1/4 cup semisweet chocolate  
chips  
1/4 cup miniature marshmallows

## Directions

Slit each banana lengthwise through the peel, making sure not to cut all the way through to the other side. Stuff the bananas with marshmallows and chocolate chips.

Wrap each banana in aluminum foil and cook over a fire, on the barbecue, or in a 300 degree oven for 5 minutes, or until chocolate is melted. Eat with a spoon.

# S'more Sandwiches

## Ingredients

2 slices bread  
2 tablespoons peanut butter  
2 teaspoons butter  
2 tablespoons milk chocolate chips  
1/4 cup miniature marshmallows

## Directions

Spread butter onto one side of each slice of bread. Place bread butter sides down in the pie iron. Spread half of the peanut butter onto the exposed side of each piece of bread. Stick the marshmallows to one side and the chocolate chips to the other. Close the pie maker.

Roast over a campfire for about 3 minutes on each side, until the bread is toasted. It should be nice and golden like a grilled cheese with chips melted and marshmallows gooey.

# Pumpkin Cookie Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
2 (7 ounce) jars marshmallow creme  
1 (15 ounce) can solid pack pumpkin  
1 teaspoon ground cinnamon

## Directions

In a medium bowl, beat together cream cheese and marshmallow creme until smooth. Fold in pumpkin and cinnamon. Cover, and chill in the refrigerator until serving.

# Sawdust Salad

## Ingredients

1 (3 ounce) package lemon flavored gelatin mix  
1 (3 ounce) package orange flavored gelatin mix  
2 cups boiling water  
1 (20 ounce) can crushed pineapple, drained  
1 (16 ounce) package miniature marshmallows  
2 cups pineapple juice  
1 cup white sugar  
2 eggs, lightly beaten  
5 tablespoons all-purpose flour  
3 bananas, sliced  
1 tablespoon lemon juice  
2 (1.3 ounce) envelopes whipped topping mix  
1 (8 ounce) package cream cheese, softened  
1 cup shredded coconut, toasted

## Directions

In a large bowl, combine the lemon and orange gelatin powders and add the boiling water. Stir until the powders are dissolved, then stir the drained pineapple and marshmallows into the mixture and chill until firm.

While the gelatin mixture is chilling, whisk together the pineapple juice, sugar, eggs and flour in a medium saucepan and cook over medium heat until thick. Stir constantly and do not allow mixture to scorch. Remove from heat and let before spreading over the congealed gelatin mixture.

Toss the sliced bananas with the lemon juice to prevent browning of the fruit. Drain the fruit and layer the sliced bananas over the custard mixture.

Mix the whipped topping mix as directed on the packages and beat in the cream cheese until smooth. Spread over the bananas and sprinkle with the toasted coconut. Chill for several hours before serving.

# Hot Cocoa Mix

## Ingredients

10 cups dry milk powder  
4 3/4 cups sifted confectioners' sugar  
1 3/4 cups unsweetened cocoa powder  
1 3/4 cups powdered non-dairy creamer

## Directions

In a large mixing bowl, combine milk powder, confectioner's sugar, cocoa powder, and creamer. Stir till thoroughly combined. Store cocoa mixture in an airtight container. Makes about 15 cups mix, or enough for about 45 servings.

For 1 serving, place 1/3 cup cocoa mixture in a coffee cup or mug, and add 3/4 cup boiling water. Stir to dissolve. Top with dollop of whipped cream or a few marshmallows, if desired.

# Butterscotch Popcorn Bars

## Ingredients

2 quarts unsalted popped popcorn  
1 cup salted peanuts  
1 cup raisins  
1/2 cup butter or margarine  
1 (10.5 ounce) package miniature marshmallows  
1 cup butterscotch chips

## Directions

In a large bowl, combine the popcorn, peanuts and raisins. In a large saucepan over low heat, melt butter. Stir in the marshmallows and chips until melted and smooth. Pour over popcorn mixture and stir until evenly coated. Immediately pour into a greased 13-in. x 9-in. x 2-in. pan and press down evenly. Cool before cutting.

# Crunch-a-Bunch Cupcakes

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package large marshmallows  
2 teaspoons vanilla  
1/2 teaspoon strawberry extract  
6 cups KELLOGG'S® RICE KRISPIES® cereal  
Canned frosting or decorating gel  
Assorted sprinkles and candies

## Directions

Line twelve 2 1/2-inch muffin-pan cups with paper or foil bake liners or place 12 silicone cupcake molds on baking sheet. Set aside.

With adult help, in large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Stir in vanilla and strawberry extract.

Add KELLOGG'S® RICE KRISPIES® cereal. Stir until well coated

Evenly divide warm mixture into prepared cupcake molds. Using buttered hands, gently press into molds, leaving tops slightly rounded.

Decorate with frosting, sprinkles and/or candies. Serve immediately or store uncovered in refrigerator for up to 12 hours. Remove from refrigerator one hour before serving.

# Peanut Butter Spread

## Ingredients

2 cups peanut butter  
1 (7 ounce) jar marshmallow  
creme  
1 cup dark corn syrup  
1 cup light corn syrup

## Directions

In a mixing bowl, combine all ingredients; mix well. Place in sterilized half-pint jars. Store at room temperature.

# Fruit Salad

## Ingredients

1 (20 ounce) can pineapple chunks, drained  
2 (11 ounce) cans mandarin oranges, drained  
1 (10 ounce) jar maraschino cherries, halved  
1 (16 ounce) package miniature marshmallows  
1 (16 ounce) container sour cream

## Directions

In a large bowl, combine the pineapple, oranges, cherries, marshmallows and sour cream together. Chill and serve.

# Chocolate Maple Bars

## Ingredients

1/2 cup shortening  
3/4 cup maple syrup  
1/2 cup sugar  
3 eggs  
3 tablespoons milk  
1 teaspoon vanilla extract  
1 1/4 cups all-purpose flour  
1/4 teaspoon baking powder  
1/4 teaspoon salt  
1 1/2 (1 ounce) squares  
unsweetened chocolate, melted  
1/2 cup chopped pecans  
1/2 cup flaked coconut  
**FROSTING:**  
1/4 cup butter or margarine,  
softened  
1 cup confectioners' sugar  
1/2 cup baking cocoa  
1/2 cup maple syrup  
1 cup miniature marshmallows

## Directions

In a mixing bowl, cream the shortening, syrup and sugar. Beat in the eggs, milk and vanilla. Combine the flour, baking powder and salt; add to creamed mixture and mix well. Remove half of the batter to another bowl.

Combine melted chocolate and pecans; stir into one bowl. Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Add coconut to remaining batter. Spread carefully over chocolate batter. Bake at 350 degrees F for 25 minutes or until a toothpick inserted near the center comes out clean. cool completely on a wire rack.

For frosting, in a small mixing bowl, cream butter. Gradually add confectioners' sugar and cocoa. Slowly add syrup, beating until smooth. Fold in marshmallows. Frost bars.

# The Ultimate Chocolate Bar

## Ingredients

1/2 cup butter  
1 (1 ounce) square unsweetened chocolate  
1 cup white sugar  
1 cup all-purpose flour  
1/2 cup chopped walnuts  
1 teaspoon baking powder  
1 teaspoon vanilla extract  
2 eggs  
6 ounces cream cheese, softened  
1/2 cup white sugar  
2 tablespoons all-purpose flour  
1 egg  
1/2 teaspoon vanilla extract  
2 cups miniature marshmallows  
1/3 cup butter  
2 (1 ounce) squares unsweetened chocolate  
1/3 cup milk  
2 ounces cream cheese  
4 cups confectioners' sugar  
1 teaspoon vanilla extract

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and lightly flour one 13x9 inch pan.

In large saucepan, melt 1/2 cup butter and 1 ounce chocolate over low heat. Remove from heat, stir in 1 cup white sugar, 1 cup flour, walnuts, baking powder, 1 teaspoon vanilla, and 2 eggs, and mix well. Spread chocolate base evenly into prepared pan.

In a small bowl, combine 6 ounces cream cheese, 1/2 cup white sugar, 2 tablespoons flour, 1 egg, and 1/2 teaspoon vanilla. Beat for one minute with an electric mixer at medium speed, or until smooth and fluffy. Spread cream cheese filling over chocolate mixture.

Bake base and filling at 350 degrees F (175 degrees C) for 25 to 35 minutes.

Meanwhile, prepare frosting. Melt 1/3 cup butter, 2 ounces chocolate, milk, and 2 ounces cream cheese in large saucepan over low heat. Remove from heat, and add confectioners' sugar and 1 teaspoon vanilla; beat well. Use heat to soften if it begins to dry before you are ready to use it.

Spread marshmallows over the top the chocolate bar in pan. Pour warm frosting over marshmallows. Use kitchen knife to somewhat mix the two. Let cool to room temperature. When cool, cover with foil and refrigerate overnight. Cut cold into small pieces.

# Carrot Salad

## Ingredients

3 cups julienned carrots  
1 (20 ounce) can pineapple tidbits,  
drained  
1 cup miniature marshmallows  
1/2 cup raisins  
1/2 cup diced celery (optional)  
2/3 cup creamy salad dressing  
2 teaspoons white sugar

## Directions

In a large bowl, toss together the carrots, pineapple, marshmallows, raisins and celery.

Whisk together the salad dressing and sugar; pour over salad and toss. Chill for at least 12 hours.

# Millionaire Date Loaf

## Ingredients

4 1/2 cups white sugar  
1 (12 fluid ounce) can evaporated milk  
1 (8 ounce) package chopped dates  
2 cups marshmallow creme  
2 cups chopped pecans  
1 teaspoon vanilla extract

## Directions

Grease an 8x8 inch dish.

In a heavy saucepan over medium-high heat combine sugar and evaporated milk; boil 5 minutes. Stir in dates and cook 4 minutes more, stirring constantly. Remove from heat and stir in marshmallow creme, pecans and vanilla extract. Beat until cool. Pour into prepared pan.

Cool and cut into squares.

# Chocolate Chip Pie II

## Ingredients

18 graham crackers  
4 tablespoons butter  
30 marshmallows  
1/2 cup milk  
1 cup whipped cream  
1/2 teaspoon vanilla extract  
2 (1 ounce) squares unsweetened  
chocolate, grated

## Directions

Roll graham crackers to fine crumbs; there should be about 1 cup. Melt the butter or margarine, and combine with the crumbs. Pat into 9 inch pie plate. Chill.

Heat 24 to 30 large marshmallows slowly in the milk. Cool. Fold in whipped cream, vanilla and grated bitter chocolate. Pour filling into crust, and refrigerate 1 hour.

# Speedy Sweet Potatoes

## Ingredients

2 (16 ounce) cans sweet potatoes, drained  
1/2 teaspoon salt  
1 (8 ounce) can crushed pineapple, drained  
1/4 cup coarsely chopped pecans  
1 tablespoon brown sugar  
1 cup miniature marshmallows, divided  
ground nutmeg

## Directions

In a 1-1/2-qt. microwave-safe dish, layer sweet potatoes, salt, pineapple, pecans, brown sugar and 1/2 cup marshmallows.

Cover and microwave on high for 5-7 minutes or until bubbly around the edges. Top with the remaining marshmallows.

Heat, uncovered, on high for 1-2 minutes or until marshmallows puff. Sprinkle with nutmeg.

# Frosty Cranberry Salad Cups

## Ingredients

1 (16 ounce) can jellied cranberry sauce  
1 (8 ounce) can crushed pineapple, drained  
1 cup sour cream  
1/4 cup confectioners' sugar  
3/4 cup miniature marshmallows  
red food coloring

## Directions

In a bowl, combine all ingredients. Fill foil-or paper-lined muffin cups two-thirds full. Cover and freeze until firm, about 3 hours.

# Peachy Fruit Dip

## Ingredients

1 (15 ounce) can sliced or halved peaches, drained  
1/2 cup marshmallow creme  
1 (3 ounce) package cream cheese, cubed  
1/8 teaspoon ground nutmeg  
Assorted fresh fruit

## Directions

In a blender or food processor, combine the first four ingredients; cover and blend until smooth. Serve with fruit.

# Fantasy Divinity

## Ingredients

1/2 cup water  
2 cups white sugar  
1 (7 ounce) jar marshmallow  
creme  
1/2 teaspoon vanilla extract  
any color food coloring  
1 cup chopped pecans (optional)

## Directions

In a large heavy saucepan or Dutch oven, stir together the water and sugar. Bring to a boil, and heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.

Remove from the heat, and stir in the marshmallow creme, vanilla, food coloring and pecans. Let the mixture sit for about 5 minutes until slightly cooled and thickened. Drop by spoonfuls onto waxed paper. Chill until firm before storing in an airtight container.

# Strawberry Upside Down Cake

## Ingredients

1 (18.25 ounce) package white cake mix  
1 (6 ounce) package orange flavored gelatin mix  
2 (10 ounce) packages frozen strawberries, thawed  
1 (10.5 ounce) package miniature marshmallows

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan. Put a single layer of miniature marshmallows on the bottom of the pan.

Prepare cake mix according to package instructions. Pour batter over marshmallows in pan.

Mix gelatin powder and strawberries in a medium bowl. Pour over cake batter in the pan.

Bake according to package instructions.

# Mississippi Mud Cake I

## Ingredients

2 cups white sugar  
1 1/2 cups butter, softened  
1 1/3 cups flaked coconut  
4 eggs  
2/3 cup unsweetened cocoa powder  
1 1/2 cups chopped pecans  
1 1/2 cups all-purpose flour  
1 teaspoon baking powder  
2 teaspoons vanilla extract  
12 ounces marshmallow creme  
3 3/4 cups confectioners' sugar  
2 tablespoons evaporated milk

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 13x9 inch baking pan.

Cream together 1/3 cup of the cocoa, white sugar, and 1 cup of the butter or margarine until light and fluffy. Add the eggs, and 1 teaspoon of the vanilla and beat well.

Mix flour, baking powder, coconut, and chopped pecans together. Stir flour mixture into the egg mixture and stir until just combined. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 40 to 50 minutes. Smooth marshmallow cream over top of cake while still hot. Let cake cool completely then ice with chocolate icing.

To Make Chocolate Icing: Beat together the confectioner's sugar, the remaining 1/3 cup cocoa, 1 teaspoon vanilla, and 1/2 cup butter or margarine. Continue to beat and add enough evaporated milk to make icing spread on cake.

# Mallow Pineapple Salad

## Ingredients

1 (20 ounce) can pineapple chunks  
1/2 cup sugar  
2 tablespoons cornstarch  
2 eggs, beaten  
1 cup heavy whipping cream  
1 1/2 cups miniature marshmallows  
2 medium firm bananas. sliced  
1/2 cup chopped walnuts

## Directions

Drain pineapple, reserving juice; set pineapple aside. In a saucepan, combine the sugar, cornstarch, eggs and reserved juice; mix well. Cook and stir until a thermometer reads 160 degrees F. Remove from the heat. Pour into a bowl; cool completely.

In a small mixing bowl, beat cream until stiff peaks form. Fold into cooled egg mixture. Add marshmallows and reserved pineapple. Cover and refrigerate for 4 hours. Just before serving, fold in bananas and nuts.

# Chocolate Caramel Candy

## Ingredients

1 cup milk chocolate chips  
1/4 cup butterscotch chips  
1/4 cup creamy peanut butter  
1/4 cup butter  
1 cup white sugar  
1/4 cup evaporated milk  
1 1/2 cups marshmallow creme  
1/4 cup creamy peanut butter  
1 teaspoon vanilla extract  
1 1/2 cups chopped salted peanuts  
14 ounces individually wrapped caramels  
1/4 cup heavy cream  
1 cup milk chocolate chips  
1/4 cup butterscotch chips  
1/4 cup creamy peanut butter

## Directions

Lightly grease one 13x9 inch pan.

**To Make Base:** Combine the first three ingredients (1 cup milk chocolate chips, 1/4 cup butterscotch chips and 1/4 cup creamy peanut butter) in a small saucepan. Cook, stirring constantly, over low heat until melted and smooth. Spread into the bottom of the prepared pan. Refrigerate until set.

**To Make Filling:** In a heavy saucepan melt the butter over medium-high heat. Stir in sugar and evaporated milk. Bring mixture to a boil and stir for 5 minutes. Remove from heat and stir in the marshmallow cream, 1/4 cup of the peanut butter and the vanilla. Add the peanuts and spread over the base layer. Refrigerate until set.

**To Make Caramel Layer:** Combine the caramels and cream in a saucepan, stir over low heat until melted and smooth. Spread over the top of the filling and refrigerate until smooth.

**To Make Frosting Layer:** In another saucepan combine the last three ingredients (1 cup milk chocolate chips, 1/4 butterscotch chips and 1/4 cup peanut butter), stir over low heat until melted and smooth. Pour over the caramel layer. Refrigerate for at least 1 hour. Cut into 1 inch squares. Store in the refrigerator.

# Chocolate Peanut Butter Treats

## Ingredients

1/2 cup light corn syrup  
1/2 cup sugar  
3/4 cup peanut butter  
1/2 teaspoon vanilla extract  
2 1/2 cups crisp rice cereal  
1/2 cup miniature marshmallows  
1/2 cup peanut butter chips  
1/2 cup semisweet chocolate  
chips

## Directions

In a small saucepan, combine the corn syrup and sugar. Bring to a boil. Cook and stir for 1 minute. Remove from the heat; stir in peanut butter until melted and blended. Stir in vanilla. Fold in the cereal, marshmallows and chips; stir until blended. Transfer to a greased 8-in. square dish. Cool; cut into squares.

# Maple Walnut Fudge

## Ingredients

2 tablespoons butter  
2/3 cup NESTLE® CARNATION®  
Evaporated Milk  
1 1/2 cups granulated sugar  
1/4 teaspoon salt  
2 cups miniature marshmallows  
1 (12 ounce) package NESTLE®  
TOLL HOUSE® Premier White  
Morsels  
1/2 cup chopped walnuts  
1 1/2 teaspoons maple flavored  
extract  
50 walnut halves or pieces

## Directions

LINE 13 x 9-inch baking pan with foil.

COMBINE butter, evaporated milk, sugar and salt in medium, heavy-duty saucepan. Bring to a full rolling boil, stirring constantly, over medium heat. Boil, stirring constantly, for 4 1/2 to 5 minutes. Remove from heat.

STIR in marshmallows, morsels, nuts and maple flavoring. Stir vigorously for 1 minute or until marshmallows are melted. Pour into prepared baking pan. On top of fudge, place nut halves in rows spacing about 1/2 inch apart. Press into fudge; refrigerate until firm. Cut into squares with 1 nut half per square.

# Cashew Candies

## Ingredients

3 cups confectioners' sugar  
1 (7 ounce) jar marshmallow  
creme  
1 teaspoon vanilla extract  
1/4 teaspoon almond extract  
1 (14 ounce) package caramels  
3 tablespoons water  
3 cups chopped salted cashews

## Directions

In a bowl, combine the first four ingredients; knead until smooth (mixture will be dry). Shape into eight rolls 5 in long x 1/2 in. in diameter (do not butter hands before shaping the mixture). Wrap in waxed paper and freeze until firm, about 2 hours. Place caramels in a shallow microwave-safe dish; microwave, uncovered, on high until melted. Add water; stir until smooth. Carefully dip the frozen rolls into the caramel mixture, then roll in cashews. Wrap in waxed paper and refrigerate 1 hour. Cut into 1/3-in. slices.

# Best Ever Popcorn Balls

## Ingredients

3/4 cup light corn syrup  
1/4 cup margarine  
2 teaspoons cold water  
2 5/8 cups confectioners' sugar  
1 cup marshmallows  
5 quarts plain popped popcorn

## Directions

In a saucepan over medium heat, combine the corn syrup, margarine, cold water, confectioners' sugar and marshmallows. Heat and stir until the mixture comes to a boil. Carefully combine the hot mixture with the popcorn, coating each kernel.

Grease hands with vegetable shortening and quickly shape the coated popcorn into balls before it cools. Wrap with cellophane or plastic wrap and store at room temperature.

# Mississippi Mud Cheesecake

## Ingredients

### Crust:

1 1/2 cups finely crushed animal cracker cookies  
3/4 cup white sugar  
1 tablespoon instant coffee granules  
1/4 cup melted butter

### Cheesecake:

1 1/2 cups white sugar  
1/3 cup unsweetened cocoa powder  
2 teaspoons instant coffee granules  
3 tablespoons cornstarch  
3 (8 ounce) packages cream cheese, softened  
4 eggs  
1 teaspoon vanilla extract  
1/2 cup chopped pecans

### Topping:

1/2 cup semisweet chocolate chips  
2 tablespoons milk  
1/2 cup marshmallow creme  
1/4 cup chopped pecans

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9-inch springform pan with cooking spray.

Mix together the animal cracker crumbs, 3/4 cup sugar, and 1 tablespoon instant coffee granules in a bowl. Pour in the melted butter and mix until evenly moistened. Press into the prepared springform pan and set aside.

To make the filling, combine 1 1/2 cups sugar, the cocoa powder, 2 teaspoons instant coffee, and the cornstarch in the bowl of an electric mixer; stir until blended. Add the softened cream cheese and beat until the sugar mixture has been incorporated and no lumps of cream cheese remain. Beat in the eggs, one at a time, adding the vanilla extract with the last egg. Fold in 1/2 cup of chopped pecans, then pour into the prepared crust.

Bake in the preheated oven for 15 minutes; reduce heat to 200 degrees F (95 degrees C) and continue baking 2 hours. Turn off the oven, and let the cheesecake stand in the oven for 2 hours more before opening the door. Remove and cool to room temperature.

Once the cheesecake has cooled, melt the chocolate chips and milk in a small saucepan over low heat. Remove the cheesecake from the springform pan, and spread the marshmallow cream evenly over the top. Spread or drizzle the chocolate over the marshmallow cream and sprinkle 1/4 cup of chopped pecans on top. Chill completely before serving.

# Cherry Mash Candy

## Ingredients

2 cups white sugar  
2/3 cup evaporated milk  
1 1/4 cups miniature  
marshmallows  
1/2 cup butter  
1 dash salt  
1 cup cherry baking chips  
1 teaspoon vanilla extract  
2 cups semisweet chocolate chips  
3/4 cup chunky peanut butter

## Directions

In a large saucepan over medium heat, stir together sugar, milk, marshmallows, butter, and salt. Simmer for 5 minutes. Add cherry chips and vanilla; stir until melted.

Pour mixture into a well greased 9x13 inch pan, and let cool until hard.

In a microwave, or in a saucepan over low heat, melt chocolate chips and peanut butter. Pour over cherry mixture and spread evenly. Allow to cool before cutting.

# Almond Coconut Brownies

## Ingredients

1 1/2 cups butter (no substitutes)  
4 (1 ounce) squares unsweetened chocolate  
2 1/4 cups sugar  
3 eggs, beaten  
1 cup all-purpose flour  
3/4 cup chopped slivered almonds  
1 teaspoon vanilla extract

**FILLING:**  
1 cup sugar  
1 cup milk  
24 large marshmallows  
1 (14 ounce) package flaked coconut

**TOPPING:**  
1 cup semisweet chocolate chips  
3/4 cup sugar  
1/4 cup butter (no substitutes)  
1/4 cup milk  
1/4 cup chopped slivered almonds, toasted

## Directions

In a saucepan, over low heat, melt butter and chocolate; cool slightly. Add sugar. Stir in the eggs, flour, almonds and vanilla. Transfer to a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 30 minutes or until a toothpick inserted in the center comes out clean. Cool on a wire rack.

In a large saucepan, combine filling ingredients; bring to a boil. Pour over cooled brownies.

In another saucepan, combine chocolate chips, sugar, butter and milk; bring to a boil. Spoon over the filling. Sprinkle with almonds. Chill for 2 hours or until set. Store in the refrigerator.

# S'mores Nachos

## Ingredients

6 ounces Cinnamon Graham Crackers  
5 Mission® Soft Taco Size Flour Tortillas  
1/2 cup Butter, melted  
1 (10 ounce) jar Chocolate sauce  
1 1/2 cups Miniature Marshmallows

## Directions

Preheat oven to 350 degrees F. Using a food processor, process the graham crackers into fine crumbs. Cut each tortilla into 8 equal size wedges. Dip wedges into melted butter and then into cracker crumbs.

Spread out tortillas onto a baking sheet and bake for 5 minutes. Turn chips over and bake for another 5 minutes or until golden.

Pile chips onto an oven safe platter, drizzle with chocolate sauce and sprinkle with marshmallows.

(Optional) Return platter to the oven until marshmallows are lightly browned.

# Cherry Mash Bars

## Ingredients

2 tablespoons butter  
1 cup white sugar  
1/4 teaspoon salt  
1/3 cup half-and-half cream  
1 cup miniature marshmallows  
1 cup cherry baking chips  
1 cup semisweet chocolate chips  
1/2 cup peanut butter  
1 cup roasted Spanish peanuts

## Directions

Line an 8x8 or 9x9 inch square pan with waxed paper.

In a medium saucepan, combine butter, sugar, salt and half and half. Heat until boiling, stirring occasionally. Boil for 5 minutes, stirring enough to keep from scorching. Remove from heat and stir in the marshmallows, and cherry chips. Press the mixture into the prepared pan.

In the microwave or in a metal bowl over a pan of simmering water, melt chocolate chips, and peanut butter together stirring frequently until smooth. Spread over the mixture in the pan. Refrigerate for 2 hours before cutting into squares.

# Pumpkin Parfaits

## Ingredients

1 (7 ounce) jar marshmallow  
creme  
1 (8 ounce) package cream  
cheese, softened  
1 tablespoon orange juice  
concentrate, thawed  
1 (14 ounce) can pumpkin puree  
1/4 cup maple syrup  
1 1/2 teaspoons ground cinnamon  
1/2 teaspoon ground nutmeg  
1 tablespoon orange juice  
concentrate, thawed  
1/4 cup chopped toasted pecans  
1/4 cup crushed gingersnaps

## Directions

Combine the marshmallow creme, cream cheese, and 1 tablespoon orange juice concentrate in a large bowl; beat with an electric hand mixer until smooth. Stir together the pumpkin, syrup, cinnamon, nutmeg, and 1 tablespoon orange juice in a separate bowl. Fold 1/4 cup of the marshmallow creme mixture into the pumpkin mixture.

Beginning with the cream cheese mixture, layer 3 tablespoons of each mixture in each of four dessert cups. Chill in refrigerator for 2 hours. Top with pecans and gingersnaps before serving.

# Fluffy Lime Salad

## Ingredients

1 (8 ounce) can crushed pineapple  
1 (3 ounce) package lime gelatin  
3 tablespoons water  
2 (3 ounce) packages cream  
cheese, softened  
1 cup chopped walnuts  
1 cup miniature marshmallows  
1 cup whipping cream, whipped

## Directions

Drain pineapple, reserving juice; set the pineapple aside. In a saucepan, combine gelatin, water and reserved juice. Cook and stir over low heat until gelatin is dissolved. Refrigerate until syrupy, about 30 minutes.

In a small mixing bowl, beat cream cheese until fluffy. Stir in gelatin mixture, walnuts, marshmallows and reserved pineapple. Fold in the whipped cream. Transfer to a 1-qt. serving bowl. Cover and refrigerate for 2 hours or until set.

# Crunchy Raisin Treats

## Ingredients

4 cups miniature marshmallows  
1/4 cup butter or margarine  
5 1/2 cups crisp rice cereal  
1 1/2 cups raisins  
1 cup salted dry-roasted peanuts

## Directions

In a large saucepan or microwave-safe bowl, melt marshmallows and butter; stir until smooth. Add cereal, raisins and peanuts; mix well. Pat into a greased 13-in. x 9-in. x 2-in. pan. Cool completely; cut into squares.

# Pineapple Dream Dessert

## Ingredients

1 1/2 cups graham cracker crumbs  
1/4 cup sugar  
1/3 cup butter or margarine, melted

**FILLING:**  
1/3 cup sugar  
3 tablespoons cornstarch  
2 cups milk  
1 egg, beaten  
1 1/2 teaspoons vanilla extract  
1 (20 ounce) can crushed pineapple, drained  
1 cup whipping cream, whipped  
1/2 cup pastel miniature marshmallows

## Directions

In a bowl, combine the cracker crumbs, sugar and butter. Set aside 1/4 cup for topping. Press the remaining crumb mixture onto the bottom of a greased 11-in. x 7-in. x 2-in. baking dish. Bake at 350 degrees F for 10-14 minutes or until lightly browned and set. Cool on a wire rack.

For filling, combine sugar and cornstarch in a saucepan. Gradually whisk in milk until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat. Stir in a small amount of hot filling into egg; return all to the pan, stirring constantly. Bring to a gentle boil; cook and stir for 1 minute. Remove from the heat; stir in vanilla. Cool for 30 minutes, stirring several times.

Stir in pineapple. Pour over crust. Top with whipped cream (pan will be full). Sprinkle with marshmallows and reserved crumb mixture. Cover and refrigerate for at least 3 hours.

# Microwave Peanut Butter S'Mores

## Ingredients

Graham crackers  
JIF® Creamy Peanut Butter  
Milk chocolate candy bars  
Large marshmallows

## Directions

Spread graham cracker square with peanut butter.

Top with a square of chocolate and a marshmallow.

Microwave on HIGH (100% power) 5 to 10 seconds or until marshmallow puffs.

Top with another cracker square. Serve immediately.

# Coco-Cola Cake II

## Ingredients

2 cups all-purpose flour  
2 eggs  
2 cups white sugar  
1 teaspoon baking soda  
1 teaspoon vanilla extract  
1 cup butter  
1 1/2 cups miniature  
marshmallows  
3 tablespoons unsweetened  
cocoa powder  
1 cup cola-flavored carbonated  
beverage  
1/2 cup buttermilk  
1/2 cup butter  
2 tablespoons unsweetened  
cocoa powder  
6 tablespoons cola-flavored  
carbonated beverage  
4 cups confectioners' sugar  
1 cup chopped pecans

## Directions

Combine flour and white sugar in mixing bowl. Heat 1 cup butter, 3 tablespoons cocoa, and 1 cup cola soft drink to boiling and pour over the flour and sugar. Mix thoroughly.

Add buttermilk, eggs, baking soda, vanilla, and marshmallows and mix well.

Bake in a prepared 9 by 13 inch pan for 40 minutes at 350 degrees F (175 degrees C).

While still hot, frost with Coco Cola Frosting: Combine 1/2 cup butter or margarine, 2 tablespoons cocoa and 6 tablespoons cola soft drink and heat to boiling. Pour over 4 cups confectioners' sugar and mix well. Mix in chopped nuts and spread over hot cake.

# Chocolate Mint Candy Pie

## Ingredients

1 (13 ounce) package brownie mix  
1 tablespoon hot water  
1 (8 ounce) package cream cheese, softened  
1 (7 ounce) jar marshmallow creme  
6 ounces small soft chocolate covered mints  
1 tablespoon instant coffee powder  
1 cup whipping cream, whipped

## Directions

Prepare brownie mix according to package directions and bake in a greased 9 inch round cake pan. Set aside to cool.

In a large bowl, dissolve the coffee powder in the water. Add the cream cheese and beat with an electric mixer until smooth. Blend in marshmallow creme.

Melt mints by placing them in a microwave-safe bowl and heat at high for 1 1/2 to 2 minutes; stir until smooth. Or, place mints in small saucepan and stir over low heat until melted.

Stir melted mints into the cream cheese mixture. Fold in the whipped cream and spread into the cooled crust. Loosely cover, place into the refrigerator and chill for several hours before serving.

# Mosaic Cookies

## Ingredients

4 (1 ounce) squares semi-sweet chocolate  
3 tablespoons margarine  
1 teaspoon vanilla extract  
1 pinch salt  
1 egg white  
1 cup confectioners' sugar  
1/2 pound rainbow colored miniature marshmallows  
1 cup chopped walnuts  
3/4 cup graham cracker crumbs

## Directions

Melt the chocolate squares and margarine together. Stir in the vanilla and the pinch salt.

Beat the egg white and slowly add the confectioners' sugar. Blend well. Stir in the chocolate mixture, the marshmallows and the chopped nuts. Blend well. Shape mixture into a log shape and roll firmly in the graham cracker crumbs. Refrigerate. Slice log when ready to serve.

# Mashed Sweet Potatoes

## Ingredients

10 sweet potatoes, peeled and quartered  
1 cup orange juice  
1 cup butter  
3 tablespoons white sugar  
2 cups marshmallows

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool and mash.

Preheat oven broiler.

Mix mashed potatoes with orange juice, butter and sugar until smooth. Spread in a 9x13 inch baking dish. Cover with marshmallows.

Place dish under preheated broiler until marshmallows melt and turn brown, 5 to 10 minutes.

# Holiday Ribbon Gelatin

## Ingredients

2 (3 ounce) packages lime gelatin  
5 cups boiling water, divided  
4 cups cold water, divided  
1 (3 ounce) package lemon gelatin  
1/2 cup miniature marshmallows  
1 (8 ounce) package cream cheese, softened  
1 cup mayonnaise  
1 (8 ounce) can crushed pineapple, undrained  
2 (3 ounce) packages cherry gelatin

## Directions

In a bowl, dissolve lime gelatin in 2 cups boiling water. Add 2 cups cold water; stir. Pour into a 13-in. x 9-in. x 2-in. dish; refrigerate until set, about 1 hour.

In a bowl, dissolve lemon gelatin in 1 cup boiling water. Stir in marshmallows until melted. Cool for 20 minutes. In a small mixing bowl, beat cream cheese and mayonnaise until smooth. Gradually beat in lemon gelatin. Stir in pineapple. Carefully spoon over the lime layer. Chill until set.

Dissolve cherry gelatin in 2 cups boiling water. Add the remaining cold water; stir. Spoon over the lemon layer. Refrigerate overnight. Cut into squares.

# Chewy Granola Bars

## Ingredients

1 (10.5 ounce) package large marshmallows  
2/3 cup chunky peanut butter\*  
1/2 cup butter, cubed  
1/4 cup corn syrup  
2 teaspoons vanilla extract  
4 cups quick cooking oats  
1 cup crisp rice cereal  
1 cup miniature semisweet chocolate chips  
1/2 cup flaked coconut  
1/2 cup sunflower kernels  
1/2 cup chopped peanuts  
1/2 cup raisins  
2 tablespoons toasted wheat germ  
2 tablespoons sesame seeds

## Directions

In a large microwave-safe bowl, combine the marshmallows, peanut butter, butter, corn syrup and vanilla. Microwave, uncovered, at 70% power for 2-3 minutes, stirring often until blended. Stir in the remaining ingredients.

Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 15-20 minutes or until set. Cool on a wire rack. Cut into bars.

# Raisin-Nut Chocolate Cake

## Ingredients

1 cup chopped walnuts  
1 cup raisins  
1 cup miniature marshmallows  
1 (18.25 ounce) package  
chocolate cake mix  
4 eggs  
1 cup mayonnaise\*  
1 cup water

## Directions

In a bowl, combine the walnuts, raisins and marshmallows; set aside. In a mixing bowl, combine cake mix, eggs, mayonnaise and water. Beat on low speed for 30 seconds. Beat on medium for 2 minutes. Stir in nut mixture.

Pour into a greased and floured 10-in. fluted tube pan. Bake at 350 degrees F for 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

# Unbaked Fruit Cake

## Ingredients

14 ounces sweetened condensed milk  
2 cups raisins  
2 cups chopped almonds  
2 cups chopped marshmallows  
2 cups candied pineapple chunks  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground allspice  
2 cups dates, pitted and chopped  
1 cup dried currants  
1 cup chopped walnuts  
4 cups graham cracker crumbs  
4 tablespoons chopped candied cherries  
1/2 teaspoon salt  
1/2 teaspoon ground cloves

## Directions

Grease one 9x13 inch pan.

Combine all the ingredients and mix well. Spread batter into the prepared pan.

Let cake stand in a cool place and age for at least one week before serving.

# Chewy Peanut Butter Bars

## Ingredients

1/2 cup butter, softened  
2/3 cup packed brown sugar  
2 egg yolks  
1 teaspoon vanilla extract  
1 1/2 cups all-purpose flour  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1/4 teaspoon baking soda  
3 cups miniature marshmallows  
TOPPING:  
2/3 cup light corn syrup  
1/4 cup butter  
1 (10 ounce) package peanut  
butter chips  
2 teaspoons vanilla extract  
2 cups crisp rice cereal  
2 cups salted peanuts

## Directions

In a mixing bowl, cream butter and sugar. Add egg yolks and vanilla; mix well. Combine flour, baking powder, salt and baking soda; add to creamed mixture and mix well. Press into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 12-15 minutes or until golden. Sprinkle with marshmallows return to oven just until marshmallows begin to puff, about 2 minutes. Cool. Meanwhile, combine corn syrup, butter, chips and vanilla in a large saucepan; cook and stir over low heat until chips are melted and mixture is smooth. Remove from the heat; stir in cereal and peanuts. Evenly spread warm topping over marshmallow layer. Refrigerate until set.

# Edible Spiders

## Ingredients

1 cup semisweet chocolate chips  
1 teaspoon butter  
24 large marshmallows  
1 (6 ounce) package chow mein noodles  
1 (12 ounce) package mini candy-coated chocolate pieces

## Directions

In a microwave-safe bowl, combine chocolate chips and butter. Microwave until melted. Stir occasionally until chocolate is smooth. Pour chocolate into a sealable plastic bag and set aside.

Line a cookie sheet with wax paper. Stick 4 chow mein noodles into each side of marshmallow for legs, and arrange on wax paper. Using scissors, cut one corner off the bag of melted chocolate. Drizzle over the marshmallow spiders. Attach 2 candies to each marshmallow for eyes. Chill until chocolate hardens.

# Pumpkin Marshmallows

## Ingredients

3 (.25 ounce) envelopes  
unflavored gelatin  
1/2 cup cold water

2 cups white sugar  
2/3 cup light corn syrup  
1/4 cup water  
1/2 cup pumpkin puree  
1 teaspoon ground cinnamon  
1 teaspoon ground ginger  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground allspice  
1/4 teaspoon salt  
orange food coloring (optional)

1/4 cup unsweetened cocoa  
powder  
1/4 cup cornstarch  
1/4 cup confectioners' sugar  
(optional)

## Directions

Line a 9x13 inch pan with plastic wrap and spray it lightly and uniformly with cooking spray. Set aside. Pour the 1/2 cup cold water into the bowl of a stand mixer and sprinkle the gelatin on top; set aside for 10 minutes.

Combine the white sugar, corn syrup, and 1/4 cup water in a saucepan. Bring to a boil over medium-high heat. Do not stir once the sugar syrup begins to boil. Heat to 250 degrees F (120 degrees C), or until a small amount of syrup dropped into cold water forms a rigid ball. Meanwhile, combine the pumpkin puree, cinnamon, ginger, nutmeg, and allspice. Mix well.

Attach the mixing bowl to the stand mixer with the wire whip attachment and start the mixer on low speed. Carefully pour the boiling sugar syrup in a steady stream down the side of the mixing bowl. Increase the mixer to medium-high speed and add the salt. Mix until stiff, shiny, and white in color, about 5 to 12 minutes. Scrape down the sides of the bowl occasionally using a rubber spatula.

Remove the bowl from the mixer and fold in the pumpkin mixture until combined. Add food coloring, if desired, for a deeper orange color. Return the bowl to the mixer and beat on medium-high speed about 3 minutes longer. Dip a spatula into the marshmallow mixture: the mixture should form a more-or-less continuous ribbon off the spatula into the bowl.

Pour the mixture into the prepared pan so that it is an even depth. Let the mixture set at room temperature for at least 8 hours or overnight.

Sift the cocoa powder, cornstarch, and confectioners' sugar into a pie plate. When the marshmallows have set, turn them onto a work surface and cut them into squares or shapes as desired. Roll each marshmallow in the cocoa mixture to coat all sides (reserve the cocoa mixture for re-dredging if needed). Marshmallows are best served fresh, but they can be stored in an airtight container (unrefrigerated) for about a week or in the freezer for a month. If you store the marshmallows, re-roll them in the cocoa mixture before serving.

# Kahlua Hot Cocoa

## Ingredients

2 fluid ounces Kahlua  
3 fluid ounces hot cocoa

## Directions

Stir Kahlua into hot cocoa, top with whipped cream and/or marshmallows.

# Heavenly Hash

## Ingredients

1 1/2 cups water  
3/4 cup uncooked white rice  
2 cups crushed pineapple,  
drained  
1 (10.5 ounce) package miniature  
marshmallows  
1 (4 ounce) jar maraschino  
cherries, halved  
1 cup heavy cream  
1/2 cup confectioners' sugar, or to  
taste

## Directions

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes. Cool completely.

In a large bowl, combine rice, pineapple, marshmallows, cherries and about 1 tablespoon cherry juice. In a chilled bowl, whip the cream until peaks form. Fold in confectioners sugar. Fold whipped cream into rice mixture. Refrigerate for 2 hours.

# Pineapple Mallow Cream

## Ingredients

1 cup miniature marshmallows  
1/2 cup crushed pineapple  
1/2 teaspoon lemon juice  
1/4 cup heavy whipping cream,  
whipped

## Directions

In a saucepan, combine the marshmallows, pineapple and lemon juice. Cook and stir over low heat until marshmallows are melted and mixture is blended. Cover and chill until partially set. Fold in whipped cream. Spoon into serving dishes. Cover and chill for at least 30 minutes.

# Dr. Pepper Cake

## Ingredients

2 cups all-purpose flour  
2 cups white sugar  
1 cup Dr. Pepper soft drink  
3 tablespoons unsweetened cocoa powder  
2 eggs  
1 teaspoon baking soda  
1 teaspoon vanilla extract  
1 cup butter  
1/2 cup buttermilk  
1 1/2 cups miniature marshmallows  
6 tablespoons butter  
1 cup packed brown sugar  
2/3 cup peanut butter  
1/4 cup milk  
2/3 cup chopped, unsalted dry-roasted peanuts

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x13 inch cake pan.

Mix together the flour and the white sugar.

In a saucepan combine the Dr. Pepper, cocoa, and 1 cup of the butter or margarine, bring to a boil. Pour melted butter mixture over the flour and mix well. Stir in the beaten eggs, baking soda, vanilla, buttermilk and miniature marshmallows and mix well. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes. Remove from oven and spread peanut butter topping over warm cake. Place frosted cake under broiler, about 4 inches from the heat source. Broil for just a few seconds, or until topping starts to bubble. Do not scorch. Let cake cool at least 30 minutes before serving.

To Make Peanut Butter Topping: Cream together the remaining 6 tablespoons butter, the brown sugar, and the peanut butter. Add the milk and stir well. Mix in the nuts. Spread topping over still warm cake.

# Mamie's Salad

## Ingredients

2 eggs  
4 tablespoons all-purpose flour  
2 (20 ounce) cans pineapple chunks  
2 cups diced sharp Cheddar cheese  
2 cups miniature marshmallows  
1 cup chopped pecans

## Directions

Beat eggs and flour with the pineapple juice reserved from the cans of chunk pineapple. Cook over medium low heat until it thickens to gravy consistency. Let cool.

Mix together the cheese, marshmallows, drained pineapple chunks, and pecans. Pour dressing over and stir. Refrigerate.

# Fruit Dip III

## Ingredients

1 (8 ounce) package cream  
cheese  
2 tablespoons orange juice  
1/4 cup confectioners' sugar  
1 (7 ounce) jar marshmallow  
creme

## Directions

Cream together cream cheese, orange juice, and powdered sugar.  
Fold in marshmallow creme.

# Chocolate Marshmallow Icing

## Ingredients

2 1/2 cups white sugar  
1 cup evaporated milk  
1 cup semisweet chocolate chips  
1/2 cup butter  
1 cup marshmallow creme

## Directions

In a saucepan over medium heat cook sugar and evaporated milk to the soft ball stage 238 degrees F (114 degrees C). Stir in the semi-sweet chocolate chips, butter or margarine, and the marshmallow creme. Stir until all are melted. Remove from heat and beat icing until cool. Use to ice cake immediately.

# Holiday Fudge

## Ingredients

1 (12 fluid ounce) can evaporated milk  
1 1/3 cups butter  
4 1/2 cups white sugar  
1 pinch salt  
2 (7 ounce) jars marshmallow creme  
12 ounces almond buttercrunch confection, chopped  
2 cups semisweet chocolate chips  
1 pound chopped walnuts  
2 teaspoons vanilla extract

## Directions

Lightly butter a 9x13 inch baking dish. Set aside.

Combine milk, butter, sugar, and salt in a large heavy saucepan. Bring to a boil over medium-high heat. Then cook, stirring constantly, for 6 minutes.

Combine marshmallow cream, candy bar, and chocolate chips in a large bowl. Pour hot sugar syrup over mixture, stir until chocolate is melted and well blended. Stir in walnuts and vanilla. Pour into prepared baking dish. Allow to cool before serving.

# Spring Fruit Salad

## Ingredients

1 (11 ounce) can mandarin oranges, drained  
1 cup flaked coconut, toasted  
1 cup miniature marshmallows  
1 (8 ounce) can pineapple tidbits, drained  
1 cup sour cream  
2 tablespoons chopped walnuts  
1 tablespoon brown sugar  
fresh mint

## Directions

In a bowl, combine the first five ingredients; mix well. Cover and refrigerate overnight. Just before serving, sprinkle with walnuts and brown sugar. Garnish with mint if desired.

# Peanut Butter Marshmallow Squares

## Ingredients

1/2 cup butter  
1 (11 ounce) package  
butterscotch chips  
1 cup peanut butter  
1 cup flaked coconut  
1 cup chopped walnuts  
3 1/2 cups miniature  
marshmallows

## Directions

In the lower pot of a double boiler, add water halfway to top and bring to a boil. Reduce heat to a simmer. In the top of a double boiler, heat butter, butterscotch chips, and peanut butter until melted. Remove from heat.

Stir in coconut, walnuts, and marshmallows.

Pour mixture in buttered pan. Refrigerate and cut into squares. Store in the refrigerator.

# Taffy Apple Salad IV

## Ingredients

1 (15 ounce) can crushed  
pineapple, drained  
4 cups miniature marshmallows  
1/2 cup white sugar  
1 tablespoon all-purpose flour  
1 egg, beaten  
1 1/2 tablespoons white wine  
vinegar  
3 cups diced apple without peel  
1 cup chopped Spanish peanuts  
1 (8 ounce) container frozen  
whipped topping, thawed

## Directions

Mix together the pineapple and marshmallows; set aside.

In a saucepan, combine the reserved pineapple syrup, sugar, flour, egg and vinegar. Mix together well and cook over medium heat until slightly thickened. Set aside to cool.

Add the whipped topping, pineapple mixture, apples and 3/4 cup peanuts. Mix together well and refrigerate until chilled. Sprinkle top with extra 1/4 cup peanuts.

# SMUCKER'S® Peanut Butter Marshmallow Bars

## Ingredients

1/2 cup Crisco® Butter Shortening Sticks, plus additional for greasing  
1/4 cup firmly packed light brown sugar  
1/2 cup JIF® Extra Crunchy Peanut Butter  
1/4 cup granulated sugar  
1 large egg  
1 1/4 cups Pillsbury BEST® All Purpose Flour  
1 teaspoon baking powder  
1/4 teaspoon salt  
1/2 cup JIF® Creamy Peanut Butter  
4 cups miniature marshmallows  
1/2 cup Smucker's® Chocolate Sundae Syrups Ice Cream Topping

## Directions

Preheat oven to 350 degrees. Grease 13x9x2-inch glass baking dish with shortening.

For cookie base, combine brown sugar, 1/2 cup shortening, extra crunchy peanut butter, granulated sugar and egg in a large bowl. Beat at medium speed of electric mixer until well blended.

Combine flour, baking powder and salt. Add gradually to creamed mixture at low speed. Beat until well blended. Cover. Refrigerate for 15 minutes. Press chilled cookie base into prepared dish. Bake for 20 minutes or until light brown. Do not over-bake. Cool 2-3 minutes.

For topping, place creamy peanut butter in microwave-safe measuring cup. Microwave at high for 1 minute. Pour over baked surface. Spread to cover. Cover with marshmallows. Drizzle chocolate syrup over marshmallows.

Return to oven. Bake 5 minutes or until marshmallows are light brown. Do not over-bake. Loosen from sides of dish with knife. Remove dish to cooling rack. Cool completely. Cut with sharp greased knife into bars about 2x2 inches.

# Chocolate Surprise

## Ingredients

1/2 cup butter, softened  
1 cup white sugar  
1 egg  
1/4 cup milk  
1 teaspoon vanilla extract  
1 3/4 cups all-purpose flour  
1/3 cup unsweetened cocoa powder  
1/2 teaspoon baking soda  
18 large marshmallows, halved

1 cup white sugar  
1/2 cup unsweetened cocoa powder  
1/4 cup milk  
1 teaspoon vanilla extract  
1/4 cup butter  
18 pecan halves

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together 1/2 cup butter and 1 cup sugar until smooth. Beat in the egg, then stir in the 1/4 cup milk and vanilla. Combine the flour, 1/3 cup cocoa and baking soda; stir into the creamed mixture. Drop by heaping teaspoonfuls onto the prepared cookie sheet.

Bake for 8 minutes in the preheated oven. Remove cookie sheet and press marshmallow halves into the center of each cookie cut side down. Return the cookies to the oven for an additional 2 minutes. Remove from the oven and press lightly on the cookies to flatten slightly. Remove cookies to wire racks to cool.

To make the icing: In a small saucepan over medium heat, combine 1 cup sugar, 1/2 cup cocoa, 1/4 cup milk, 1 teaspoon vanilla and 1/4 cup butter. Bring the mixture to a boil, stirring occasionally, and let boil for 1 minute. Brush the cookies with the frosting then top each one with a pecan half before the icing sets.

# German Chocolate Fudge

## Ingredients

2 cups semisweet chocolate chips  
12 (1 ounce) squares German  
sweet chocolate  
1 (7 ounce) jar marshmallow  
creme  
4 1/2 cups white sugar  
2 tablespoons butter  
1 (12 fluid ounce) can evaporated  
milk  
1/8 teaspoon salt  
2 cups chopped pecans

## Directions

Combine chocolate chips, German sweet chocolate and marshmallow creme in large bowl.

Combine sugar, butter, evaporated milk and salt in heavy skillet. Bring to a boil over medium heat. Cook for 6 minutes, stirring constantly.

Pour hot syrup over chocolate mixture. Stir with wooden spoon until smooth. Stir in pecans.

Spread into buttered 10x15 inch pan. Let stand until firm; cut into squares.

# Magic Marshmallow Puffs

## Ingredients

1/4 cup white sugar  
2 tablespoons all-purpose flour  
1 teaspoon ground cinnamon  
2 (8 ounce) cans refrigerated crescent rolls  
16 large marshmallows  
1/4 cup butter, melted  
1/2 cup confectioners' sugar  
1/2 teaspoon vanilla extract  
2 1/2 teaspoons milk  
1/4 cup chopped walnuts

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Separate dough into 16 triangles.

In small bowl, combine sugar, flour and cinnamon. Dip 1 marshmallow in butter, roll in sugar mixture. Place marshmallow on wide end of triangle. Roll up, starting at wide end of triangle and rolling to opposite point. Completely cover marshmallow with dough; firmly pinch edges to seal. Dip one end in remaining butter; place butter side up in an ungreased muffin cup

Bake at 375 degrees F (190 degrees C) for 12 to 15 minutes. Remove from muffin cups immediately; cool on wire racks. Drizzle glaze over warm cookies and sprinkle with nuts.

To Make Glaze: In small bowl, blend confectioners' sugar, vanilla and enough milk for desired drizzling consistency. Use immediately to drizzle over warm rolls.

# Amish Peanut Butter

## Ingredients

1 cup light corn syrup  
1/2 cup peanut butter, smooth  
1/4 cup marshmallow creme

## Directions

In a bowl, mix corn syrup, peanut butter and marshmallow creme until thoroughly combined. Store in an air-tight container.

# Yummy Yam and Pineapple Casserole

## Ingredients

6 large yams  
2 (8 ounce) cans crushed  
pineapple, with juice  
1/2 pound golden currants  
1/2 teaspoon ground cinnamon  
1 2/3 cups miniature  
marshmallows

## Directions

Cook yams in a large pot of salted water until tender, about 20 to 30 minutes. Dice the yams and place into a 9x13 inch baking dish.

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

Stir pineapple, currants and cinnamon into the casserole dish.  
Sprinkle marshmallows over the casserole.

Bake in a preheated 350 degrees F (175 degrees C) oven for 35 minutes.

# Heavenly Hash Cake

## Ingredients

4 eggs  
1 cup butter  
4 tablespoons unsweetened cocoa powder  
2 teaspoons vanilla extract  
2 cups white sugar  
1 1/2 cups self-rising flour  
1 cup chopped pecans  
1 (16 ounce) package miniature marshmallows  
4 tablespoons butter, melted  
4 cups confectioners' sugar  
4 tablespoons unsweetened cocoa powder  
1/2 cup evaporated milk

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8x12 inch pan.

In a large bowl, cream 1 cup butter and sugar. Add eggs one at a time, mixing well with each addition. Add vanilla and mix to incorporate.

In a separate bowl, mix flour and cocoa together, then add to the egg mixture and mix well to combine. Add nuts and combine.

Pour into prepared 8x12 inch pan and bake at 350 degrees F (175 degrees C) for 40 minutes. While cake is still hot, cover with marshmallows.

To Make Topping: In a small bowl, combine 4 tablespoons melted butter, confectioners' sugar, 4 tablespoons cocoa and evaporated milk. Spread evenly over top of cake.

# Chocolate Marshmallow Candy

## Ingredients

1/2 cup butter  
1 (14 ounce) can sweetened condensed milk  
1 (6 ounce) package butterscotch chips  
1 (12 ounce) package chocolate chips  
1 cup chopped pecans  
1 (10.5 ounce) package miniature marshmallows  
1 teaspoon vanilla extract

## Directions

In a saucepan, combine butter and sweetened condensed milk. Bring to a boil, then remove from heat. Stir in chocolate chips and butterscotch chips until melted. Stir in nuts, marshmallows and vanilla. Drop by spoonfuls onto waxed paper.

# Caramel Nut Candy

## Ingredients

28 caramels  
1/4 cup butter or margarine  
2 tablespoons half-and-half cream  
1 1/2 cups confectioners' sugar  
1 cup salted peanuts  
2 cups miniature marshmallows  
1 1/2 cups flaked coconut

## Directions

Place caramels, butter and cream in a 2-qt. microwave-safe dish. Microwave, uncovered, on medium for 2 minutes; stir. Microwave 1-3 minutes more, stirring every minute, until smooth. Stir in sugar until smooth. Add peanuts. Gently fold in marshmallows.

Sprinkle the coconut in a 10-in. x 5-in. strip onto two sheets of waxed paper; spoon caramel mixture down the center of coconut. Using the waxed paper, coat caramel with coconut and roll into two 10-in. logs. Discard waxed paper. Wrap logs in plastic wrap and chill for 4 hours. Remove plastic wrap. Cut logs into 1/2-in. slices. Store in an airtight container in the refrigerator.

# Cranberry Salad with Grapes

## Ingredients

1 pound ground raw cranberries  
2 cups white sugar  
2 cups seedless grapes, halved  
1 cup chopped walnuts  
1/4 pound miniature  
marshmallows  
1 cup frozen whipped topping,  
thawed

## Directions

In a medium bowl, mix cranberries and sugar. In the refrigerator, allow the mixture to stand 4 hours.

Place cranberry and sugar mixture in a colander. Place colander in a large bowl. Allow the mixture to drain 8 hours, or overnight.

Discard drained juices. Place cranberry mixture in a medium bowl. Stir in grapes, walnuts, marshmallows and thawed frozen whipped topping. Chill in the refrigerator until serving.

# Logan's Fruity Fresh Pie

## Ingredients

1 cup milk  
1 (3.4 ounce) package instant vanilla pudding mix  
  
1 large banana, sliced  
1 pound fresh strawberries, sliced  
1 teaspoon lemon juice  
1 pint fresh blackberries  
1 pint fresh blueberries  
1 (6 ounce) container berries and cream yogurt  
  
1 (9 inch) prepared graham cracker crust  
1 cup miniature marshmallows

## Directions

Whisk the milk and vanilla pudding together in a bowl for 2 minutes. Let stand for 5 minutes to begin to set. Toss the banana and strawberries in a separate bowl with the lemon juice. Gently fold in the blackberries, blueberries, yogurt, and pudding. Pour into the prepared graham cracker crust and sprinkle with marshmallows to serve.

# Sweet Potato Casserole II

## Ingredients

5 sweet potatoes, peeled and sliced  
1/2 cup packed brown sugar  
1/4 cup low fat margarine  
2 tablespoons orange juice  
2 pinches ground cinnamon  
1 (10.5 ounce) package miniature marshmallows

## Directions

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

Boil sliced sweet potatoes in water until tender. Drain.

In a large bowl, blend the potatoes until creamy. Stir in the butter, brown sugar, orange juice to taste and a dash of ground cinnamon.

Spread the sweet potato mixture into a 9x13 inch pan. Sprinkle the miniature marshmallows over the top and bake at 350 degrees F (175 degrees C) until golden brown.

# Rocky Road Ice Cream

## Ingredients

1 (14 ounce) can sweetened condensed milk  
1/2 cup unsweetened cocoa powder  
2 cups heavy cream  
1 cup light cream  
1 tablespoon vanilla extract  
1/2 cup chopped pecans  
1 cup miniature marshmallows

## Directions

In a medium saucepan over low heat, cook and stir condensed milk and cocoa until smooth and slightly thickened, 5 minutes. Remove from heat, and allow to cool slightly. Stir in heavy cream, light cream, and vanilla. Refrigerate until cold.

Pour mixture into the canister of an ice cream maker, and freeze according to manufacturer's directions. Stir in nuts and marshmallows halfway through the freezing process.

# S'mores

## Ingredients

1 cup butter, melted  
1/3 cup white sugar  
3 cups graham cracker crumbs  
2 cups semisweet chocolate chips  
3 cups miniature marshmallows

## Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking dish.

In a medium bowl, combine butter, sugar and graham cracker crumbs until well coated. Press half of crumb mixture into the bottom of the prepared pan. Top with the chocolate chips, then the marshmallows. Sprinkle the remaining graham cracker mixture over the marshmallows and press down with a spatula.

Bake in preheated oven 10 minutes, until marshmallows are melted. Cool completely before cutting into squares.

# Rhubarb Upside-Down Cake

## Ingredients

5 cups cut fresh or frozen rhubarb (1/2 inch pieces), thawed and drained

1 (6 ounce) package strawberry gelatin

1/2 cup sugar

2 cups miniature marshmallows

1 (18.25 ounce) package white or yellow cake mix

whipped topping

## Directions

Place rhubarb in a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with the gelatin, sugar and marshmallows. Prepare cake mix according to package directions; pour batter over marshmallows. Bake at 350 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; invert cake onto a serving plate. Serve with whipped topping if desired.

# Popcorn Candy Balls

## Ingredients

1/2 cup butter  
1 (16 ounce) package large marshmallows  
2 cups popped popcorn  
1 cup candy-coated chocolate pieces

## Directions

In a saucepan over low heat, combine the butter and marshmallows. Stir until marshmallows are softened.

Add popcorn and candies; mix until evenly coated with marshmallows.

Allow to cool enough to touch. Grease hands with butter and form into balls.

# Pineapple Mallow Slaw

## Ingredients

9 cups shredded cabbage  
1 (20 ounce) can pineapple tidbits,  
drained  
1 1/2 cups mayonnaise  
3/4 cup vinegar  
1/2 cup sugar  
3/4 teaspoon salt  
3/4 teaspoon celery seed  
3 cups miniature marshmallows  
1 1/2 cups dried cranberries

## Directions

In a bowl, combine the cabbage and pineapple. In another bowl, combine the mayonnaise, vinegar, sugar, salt and celery seed. Stir into cabbage mixture. Cover and refrigerate for 2 hours. Fold in the marshmallows and cranberries 30 minutes before serving.

# Super Cereal Bars

## Ingredients

1/2 cup butter  
6 cups miniature marshmallows  
6 cups sweetened apple and  
cinnamon flavored cereal

## Directions

In a 12x7 inch glass baking dish, melt butter in a microwave oven. Stir in the marshmallows and continue to cook, stirring frequently until melted. Mix in the cereal until evenly coated then flatten into the dish and let cool until set. Cut into squares and serve.

# Marshmallow Graham Dessert

## Ingredients

1 (16 ounce) package large marshmallows  
2 cups milk  
1 1/2 teaspoons lemon extract  
1 (20 ounce) can crushed pineapple, drained  
2 cups whipping cream, whipped  
2 cups graham cracker crumbs  
1/2 cup butter, melted

## Directions

In a heavy saucepan over low heat, melt marshmallows and milk. Remove from the heat. Cool, stirring occasionally. Stir in extract. Fold in pineapple and whipped cream. Combine cracker crumbs and butter. Press 1-1/2 cups into a greased 13-in. x 9-in. x 2-in. pan. Spread with the pineapple mixture. Sprinkle with the remaining crumb mixture. Refrigerate for 2-3 hours before serving.

# Grasshopper Pie

## Ingredients

1/4 cup milk  
6 cups miniature marshmallows  
1/3 cup creme de menthe liqueur  
2 tablespoons white creme de cacao  
3 drops green food coloring  
4 cups heavy whipping cream, whipped  
1 (9 inch) prepared graham cracker crust  
1 pint fresh strawberries

## Directions

In a saucepan over low heat, combine the milk and marshmallows; cook and stir until marshmallows are melted. Remove from heat and allow to cool.

Stir in creme de menthe and creme de cacao. Fold in whipped cream and tint with food coloring.

Pour mixture into crust and freeze until firm. Remove from freezer 10 minutes before serving. Top with fresh strawberries.

# Moon Rocks

## Ingredients

1 cup semisweet chocolate chips  
2 cups all-purpose flour  
1 1/2 teaspoons baking soda  
1/2 teaspoon salt  
1/2 cup butter, softened  
1 1/2 cups packed light brown sugar  
3 eggs  
1 teaspoon vanilla extract  
1 cup water  
2 cups miniature marshmallows

## Directions

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

Melt chocolate in the top of a double boiler. Let cool.

In a mixing bowl, combine flour, baking soda and salt. In a separate bowl, cream butter and sugar together. Blend eggs into the butter mixture one at a time. Stir the vanilla, flour mixture, water and chocolate into the butter and eggs; beat well. Stir in marshmallows. Fill paper-lined cupcake pans half full.

Bake in a preheated 350 degrees F (175 degrees C) oven for 20 minutes. Cool on a wire rack before serving.

# Raspberry Icebox Cake

## Ingredients

24 graham crackers, crushed  
1/3 cup butter  
1/4 cup packed brown sugar  
1 (6 ounce) package raspberry  
flavored gelatin mix  
1 cup boiling water  
15 ounces frozen raspberries  
20 large marshmallows  
1/3 cup milk  
1 cup heavy whipping cream,  
whipped

## Directions

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

Mix graham cracker wafer crumbs, butter and brown sugar until well combined. Set aside 1/4 cup of this mixture for a topping and press the remainder into one 9x13 inch pan.

Bake at 350 degrees F (175 degrees C) for 10 minutes. Set aside to cool.

Dissolve raspberry gelatin in the boiling water and add the frozen raspberries, stirring until melted. Chill until partially set and spread on wafer base.

Melt marshmallows with the milk. When cool, fold in whipped cream and spread on top of raspberry mixture. Sprinkle with remaining crumbs. Chill for 3-4 hours before serving.

# Fresh Strawberry Upside Down Cake

## Ingredients

2 cups crushed fresh strawberries  
1 (6 ounce) package strawberry  
flavored gelatin mix  
3 cups miniature marshmallows  
1 (18 ounce) package yellow cake  
mix, batter prepared as directed  
on package

## Directions

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

Spread crushed strawberries on the bottom of a 9x13 inch baking pan. Evenly sprinkle strawberries with the dry gelatin powder, and top with mini marshmallows.

Prepare the cake mix as directed on the package, and pour on top of the marshmallows. Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 40 to 50 minutes. Cool in the pan for 15 minutes. Run a knife around the pan to loosen the sides, and turn the cake out onto a serving tray. Store cake in the refrigerator.

# Banana Split Dessert

## Ingredients

1 cup miniature marshmallows  
1 (8 ounce) can crushed  
pineapple, drained  
1 cup whipped topping  
2 small firm bananas, split  
lengthwise  
Chocolate syrup  
2 maraschino cherries

## Directions

In a bowl, combine the marshmallows, pineapple and whipped topping. Place banana halves in dessert dishes with two scoops of marshmallow mixture between. Drizzle with chocolate syrup; top with a cherry. Serve immediately.

# Grandma Strait's Fudge

## Ingredients

4 cups white sugar  
1 (14 ounce) can sweetened condensed milk  
1/2 cup butter  
2 cups semisweet chocolate chips  
1 (7 ounce) jar marshmallow creme  
3/4 cup chopped pecans

## Directions

Grease an 8x8 inch baking pan. Set aside.

In a medium saucepan combine sugar, condensed milk, butter and chocolate chips. Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.

Remove chocolate mixture from heat and add marshmallow and nuts. Pour the fudge into the prepared pan, and let set.

# Twice-Baked Sweet Potatoes With Mini

## Ingredients

4 medium sweet potatoes  
1/4 teaspoon salt  
Freshly ground black pepper, to taste  
1/3 cup buttermilk  
1/3 cup milk  
4 tablespoons butter  
1/2 cup miniature marshmallows

## Directions

Adjust oven rack to low position and heat oven to 400 degrees. Place potatoes on a baking sheet lined with parchment paper or foil. Bake until fork tender, about 45 to 60 minutes. Let cool slightly.

Handling the potatoes with a potholder, slice each in half lengthwise and scoop potato flesh into a blender or food processor - for an especially silky texture, use the blender - leaving a 1/4-inch border of flesh to support the potato skin. Puree scooped-out flesh, along with salt and pepper, until smooth. With machine motor running, gradually add both milks through feeder tube. Stop machine, add butter, then process until potatoes are silky smooth. (Puree and potato shells can be cooled, then refrigerated in an airtight container, up to 2 days.

Return to room temperature before proceeding.) Spoon puree back into each shell. Just before baking, press marshmallows into potatoes.

Bake at 400 degrees until potatoes are hot and marshmallows are golden brown, 10 to 12 minutes.

# Dreamy Fruit Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/2 cup butter or margarine, softened  
1/2 cup marshmallow creme  
1 (8 ounce) carton frozen whipped topping, thawed  
Assorted fresh fruit

## Directions

In a small mixing bowl, beat cream cheese and butter until smooth. beat in marshmallow creme. Fold in whipped topping. Serve with fruit. Store in the refrigerator.

# Cathedral Window Holiday Bars

## Ingredients

1 cup butter  
1 cup packed brown sugar  
2 eggs  
2 cups all-purpose flour  
1/2 teaspoon salt  
8 (1 ounce) squares German  
sweet chocolate  
1/2 cup butter  
2 cups confectioners' sugar  
2 eggs  
1 (10.5 ounce) package rainbow  
colored miniature marshmallows  
1 cup chopped pecans

## Directions

Preheat oven to 350 degrees F (180 degrees C).

Mix 1 cup butter, 1 cup brown sugar and 2 eggs. Stir in 2 cups flour and 1/2 teaspoon salt. Press in ungreased 9 x 13 pan.

Bake for 25 minutes. Let cool.

Heat chocolate and 1/2 cup butter over low heat, stirring constantly until melted. Remove from heat.

Stir in 2 cups powdered sugar and 2 eggs. Beat until smooth. Stir in marshmallows and pecans. Spread mixture over cookie-base. Refrigerate 2 hours. Cut into bars.

# Lemon Daisy Cupcakes

## Ingredients

1 (18.25 ounce) package white cake mix  
24 NILLA Wafers  
3 squares BAKER'S Semi-Sweet Chocolate, melted  
2 (3.4 ounce) packages JELL-O Lemon Flavor Instant Pudding & Pie Filling  
2 cups milk  
2 cups thawed COOL WHIP Whipped Topping  
2 cups JET-PUFFED Miniature Marshmallows

## Directions

Prepare cake batter and bake as directed on pkg. for 24 cupcakes. Cool in pans 10 min. Meanwhile, dip 12 wafers in chocolate; set aside.

Beat pudding mixes and milk in large bowl with whisk 2 min. Stir in 2 cups COOL WHIP; spoon 1-1/2 cups into resealable plastic bag. Seal bag; cut off small corner from bottom of bag.

Pipe about 1 Tbsp. pudding mixture into center of each cupcake. Frost with remaining pudding mixture.

Decorate cupcakes with wafers, marshmallows and any remaining melted chocolate to resemble daisies. Keep refrigerated.

# Chocolate Yummies

## Ingredients

7 Keebler® Grahams Original Crackers  
2 1/2 cups miniature marshmallows  
1 (12 ounce) package semi-sweet chocolate morsels  
2/3 cup light corn syrup  
3 tablespoons butter or margarine  
1/2 cup crunchy peanut butter  
3 cups Kellogg's® Rice Krispies®

## Directions

Coat 13 x 9 x 2-inch microwave-safe dish with cooking spray. Arrange Keebler® Grahams Original crackers in single layer in dish, breaking crackers as needed to fit. Sprinkle marshmallows evenly over crackers.

Microwave on HIGH 1 minute or until marshmallows are puffy. Remove from microwave. Cool completely.

In 2-quart microwave-safe mixing bowl combine chocolate morsels, corn syrup and butter. Microwave on HIGH about 1 1/2 minutes or until chocolate is melted, stirring every 30 seconds. Stir in peanut butter. Add Kellogg's® Rice Krispies® cereal, mixing until combined.

Spread evenly over marshmallows. Cover and refrigerate about 1 hour or until firm. Cut and store in airtight container in refrigerator.

# Rocky Road Drops

## Ingredients

1 (12 ounce) package semisweet chocolate chips  
2 cups butterscotch chips  
2 cups raisins  
2 cups peanuts  
2 cups miniature marshmallows  
4 cups chow mein noodles

## Directions

In the top of a double boiler, melt the chocolate and butterscotch chips.

In a large bowl, combine the raisins, peanuts, marshmallows and chow mein noodles. Add melted chocolate mixture and quickly mix well.

Drop by tablespoons onto wax paper; allow to sit until hardened.

# Two Pears in a Pod

## Ingredients

1 tablespoon butter or margarine  
14 regular marshmallows  
2 cups KELLOGG'S® RICE KRISPIES® cereal  
1/2 large fresh pear, cored and cut into thin wedges  
3 tablespoons seedless raspberry jam, melted  
3 tablespoons chocolate ice cream topping

## Directions

In small saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add KELLOGG'S® RICE KRISPIES® cereal. Stir until well coated. Cool slightly.

Using buttered hands shape mixture into four 6-inch-long pods. Cool.

On each dessert plate place one pod. Place two pear wedges in each. Drizzle with jam and ice cream topping. Serve immediately.

# Orange Flavored Fudge

## Ingredients

1 1/3 cups white sugar  
1 (5 ounce) can evaporated milk  
1/2 cup butter, melted  
2 1/2 cups miniature  
marshmallows  
1 cup semisweet chocolate chips  
1 cup finely chopped pecans  
1 teaspoon grated orange peel  
2 tablespoons orange liqueur

## Directions

In a 2 quart microwave safe dish combine sugar, evaporated milk and butter. Microwave on high for 8 minutes.

Stir and add marshmallows and chocolate chips; heat on high for 3 minutes, or until melted.

Stir in orange peel and liqueur. Chill for 2 hours, or until firm, and cut into squares.

# Caramel Crispy Treats I

## Ingredients

3 tablespoons butter  
2 1/2 cups miniature  
marshmallows  
1 (5 ounce) can chow mein  
noodles  
12 individually wrapped caramels,  
unwrapped  
1 tablespoon cold water  
2 tablespoons peanut butter

## Directions

Melt butter with marshmallows over low heat - stir until smooth.

Add noodles - toss until coated.

Drop spoonfuls of noodle mixture onto a greased baking sheet.

Melt caramels with water over low heat - stir until smooth. Add peanut butter; mix well. Drizzle over treats. Chill.

# Marshmallow Crispie Bars

## Ingredients

3 tablespoons butter  
1 teaspoon vanilla extract  
4 cups miniature marshmallows  
4 cups crisp rice cereal

## Directions

Coat a 9 x 13 inch pan with spray oil or margarine.

In a large saucepan, melt the butter or margarine over low heat. Add the vanilla. Melt the marshmallows into the margarine, stirring. Add the cereal when the marshmallows have melted; stir until cereal is coated. Quickly pour into the prepared pan. Use a sheet of waxed paper to press the mixture down flat and evenly into the pan.

Let set for 2 to 3 hours. Cut into squares.

# Gooney Peanut Treats

## Ingredients

2 cups semisweet chocolate chips  
1 (14 ounce) can sweetened  
condensed milk  
1 (16 ounce) jar salted dry-roasted  
peanuts  
1 (10.5 ounce) package miniature  
marshmallows

## Directions

In a microwave or saucepan over low heat, cook and stir chocolate chips and milk until smooth. Stir in the peanuts and marshmallows. Pat into a greased 13-in.x 9-in. x 2-in. pan. Cool completely before cutting.

# Strawberry Delight Dessert Salad

## Ingredients

1 (16 ounce) container frozen whipped topping, thawed  
1 (6 ounce) package strawberry flavored gelatin  
3 (15.25 ounce) cans fruit cocktail, drained  
1 (11 ounce) can mandarin oranges, drained  
2 cups grapes  
2 cups miniature marshmallows

## Directions

In a large bowl, combine the thawed whipped topping, gelatin, fruit cocktail, oranges, grapes and marshmallows. Mix together well and refrigerate until chilled. Stir again before serving.

# Cinna-Nut Hot Chocolate

## Ingredients

1/2 cup Smucker's® Chocolate  
Sundae Syrups Ice Cream  
Topping  
1/2 cup Jif® Creamy Peanut  
Butter  
Cinnamon to taste  
4 cups milk  
Marshmallows or whipped cream

## Directions

Whisk chocolate topping, peanut butter, cinnamon and milk, in a 2 quart saucepan over medium heat, until the chocolate milk begins to steam and mixture is well blended.

Remove from heat. Ladle the hot chocolate into serving cups. Top with marshmallows or whipped cream. Serve immediately.

# Marshmallow and Lime Gelatin Salad

## Ingredients

7 fluid ounces lemon-lime flavored carbonated beverage  
2 cups miniature marshmallows  
1 (3 ounce) package lime flavored gelatin mix  
8 ounces cream cheese  
1 (20 ounce) can crushed pineapple with juice  
3/4 cup chopped pecans  
1 teaspoon mayonnaise  
1 cup frozen whipped topping, thawed

## Directions

In a saucepan, combine the carbonated beverage and marshmallows. Stir over medium heat until marshmallows melt. Remove from heat and allow to cool.

Add the gelatin and cream cheese and mix until gelatin is dissolved.

Add the pineapple and juice, pecans, mayonnaise and whipped topping. Mix well and pour into a 7x11 inch dish and chill until set.

# Pistachio Fudge

## Ingredients

3/4 cup evaporated milk  
2 1/2 cups white sugar  
1/2 cup butter  
2 cups marshmallow creme  
8 ounces vanilla-flavored candy coating  
1 cup chopped pistachio nuts  
1 teaspoon vanilla extract  
1 drop green food coloring

## Directions

Grease a 9x13 inch baking dish.

In a medium saucepan over medium-high heat, combine evaporated milk, sugar and butter; boil for 4 minutes. Remove from heat and stir in marshmallow creme and candy coating. Stir in pistachios, vanilla and food coloring. Add more drops of food coloring to achieve desired color.

Pour into prepared pan and cool.

# Red, White, and Blueberry Shortcake

## Ingredients

1 quart strawberries, sliced  
1 pint fresh blueberries  
1/4 cup white sugar

1 (8 ounce) package cream cheese, softened  
1 (7 ounce) container marshmallow creme

2 1/3 cups baking mix (such as Bisquick B®)  
1/2 cup milk  
3 tablespoons white sugar  
3 tablespoons melted butter

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8-inch square baking dish.

Mix strawberries and blueberries with 1/4 cup sugar in a bowl, and set aside. Mix the cream cheese with the marshmallow creme in a separate bowl until smooth, and set aside. In another bowl, mix the baking mix, milk, 3 tablespoons of sugar, and melted butter into a smooth batter. Pour the batter into the prepared baking dish.

Bake in the preheated oven until lightly golden brown on top, 12 to 15 minutes. Allow to cool in the pan.

Spread the berry mixture and juice over the cooled shortcake, saving a few pretty berries aside for garnish. With a spatula, gently press down on the berries to allow the juices to soak into the cake. Spread the cream cheese mixture over the fruit, and garnish with the reserved berries. Chill in refrigerator for at least 30 minutes before cutting in squares to serve.

# Ibby's Grasshopper Pie

## Ingredients

16 chocolate wafer cookies,  
crushed  
4 tablespoons butter  
3/4 cup hot milk  
24 large marshmallows  
1/4 cup creme de menthe liqueur  
2 tablespoons white creme de  
cacao  
1 cup whipping cream, whipped

## Directions

Mix chocolate cookies and butter or margarine. Pat into bottom and sides of 9-10 inch pie dish. Refrigerate at least one hour.

In saucepan, melt marshmallows in milk over medium heat. Remove from heat and cool. Add creme de menthe and creme de cacao, and mix well. Fold in whipped cream. Pour into chilled pie shell. Freeze.

Slice to serve--may add additional dollop of whipped cream for serving.

# Rocky Road Turtle Cake

## Ingredients

1 (18.25 ounce) package  
chocolate cake mix  
1 (16 ounce) package prepared  
chocolate frosting  
20 individually wrapped caramels  
3 cups miniature marshmallows  
1 cup chopped walnuts  
2 tablespoons milk

## Directions

Bake the cake according to the directions on the box. Use two 8 or 9 inch pans. When the cakes are done, turn them out of the pans. Let them cool for about forty minutes. When the cakes are almost cool, but still slightly warm to the touch, cut small slits in the tops of each layer.

Melt about 1 1/2 cups of the marshmallows and the chocolate frosting together in the microwave. Stir together ever thirty seconds or so to keep the sauce smooth.

Melt the caramels in the microwave with a tablespoon or two of milk. Stir every twenty seconds or so.

Place 1 layer of cake on serving dish. Pour enough of the chocolate frosting mixture over the bottom layer of the cake to cover the top and sink into the slits. It is okay if the frosting drips over the edges. Pour enough of the caramel sauce over the bottom layer to cover it liberally. Sprinkle about half of the nuts and remaining marshmallows over the caramel. Go easy on the marshmallows though, or the top won't sit well on the cake.

Place top layer over marshmallows, and pour on the remaining chocolate frosting mixture to cover the top of the cake. Let it drip over the edges and cover the sides of the cake as well. Some of the frosting will pool at the bottom and that's fine.

Now sprinkle remaining nuts and marshmallows over the top. Try to get them to stick to the sides as well. I use a lot of nuts and marshmallows on top. Finally, drizzle caramel sauce over the top of the cake.

## Ingredients

1 (18.25 ounce) package devil's  
food cake mix  
1/2 cup butter, melted  
1/2 cup creamy peanut butter  
1 (7 ounce) 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.

# Chocolate Peanut Butter Pizza

## Ingredients

1/2 cup shortening  
1/2 cup peanut butter  
1/2 cup packed brown sugar  
1/2 cup sugar  
2 eggs, lightly beaten  
1/2 teaspoon vanilla extract  
1 1/2 cups all-purpose flour  
2 cups miniature marshmallows  
1 cup semisweet chocolate chips

## Directions

In a mixing bowl, cream shortening, peanut butter and sugars. Beat in eggs and vanilla. Stir in flour and mix well. Pat into a greased 12-in. pizza pan. Bake at 375 degrees F for 12 minutes. Sprinkle with the marshmallows and chocolate chips. Return to the oven for 4-6 minutes or until lightly browned.

# Fourth of July Cut-Outs

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package regular marshmallows  
6 cups Kellogg's® Rice Krispies® cereal or Kellogg's® Cocoa Krispies® cereal  
Canned frosting or decorating gel  
Assorted sprinkles  
12 wooden ice cream sticks (optional)

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add Kellogg's® Rice Krispies® cereal. Stir until well coated.

Using buttered spatula or wax paper, evenly press mixture into 15 x 10 x 1-inch pan coated with cooking spray. While warm decorate with alternating rows of red, white and blue sprinkles. Cool slightly. Using cookie cutters coated with cooking spray cut into star shapes. Insert wooden stick into each, if desired. Best if served the same day.

# Fluffy Raspberry Torte

## Ingredients

2 cups graham cracker crumbs  
1/2 cup butter, melted  
1/4 cup sugar  
1 (16 ounce) package miniature marshmallows  
1 cup milk  
2 cups heavy whipping cream, whipped  
4 cups fresh raspberries  
1/2 cup chopped pecans

## Directions

In a small bowl, combine cracker crumbs, butter and sugar. Set aside 1/4 cup for topping. Press remaining crumb mixture onto the bottom and 1-1/2 in. up the sides of a 9-in. springform pan; set aside.

In a large saucepan, combine marshmallows and milk. Cook and whisk over medium-low heat until marshmallows are melted and mixture is smooth. Cool. Fold in whipped cream, raspberries and pecans. Pour into prepared crust. Top with remaining crumb mixture. Cover and refrigerate overnight. Remove sides of pan.

# Kellogg's® Rice Krispies® Treats Wreaths

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package regular marshmallows  
1 teaspoon green food coloring  
6 cups Kellogg's® Rice Krispies®  
Canned frosting or decorating gel  
Assorted candies

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Stir in food coloring.

Add KELLOGG'S RICE KRISPIES cereal. Stir until well coated.

Using 1/4-cup measuring cup coated with cooking spray portion cereal mixture. Using buttered hands each portion into small wreath. Decorate with frosting and/or candies. Best if served the same day.

# Cherry Berries on a Cloud

## Ingredients

6 egg whites  
1/2 teaspoon cream of tartar  
1/4 teaspoon salt  
1 3/4 cups sugar  
FILLING:  
2 (3 ounce) packages cream cheese, softened  
1 cup sugar  
1 teaspoon vanilla extract  
2 cups heavy whipping cream, whipped  
2 cups miniature marshmallows  
TOPPING:  
1 (21 ounce) can cherry pie filling  
2 cups sliced fresh strawberries  
1 teaspoon lemon juice

## Directions

In a mixing bowl, beat egg whites, cream of tartar and salt until foamy. Gradually add sugar, 1 tablespoon at a time, beating on high until stiff peaks form (do not underbeat). Spread evenly in a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 275 degrees F for 1 hour; turn off oven (do not open door). Let cool in oven overnight or at least 12 hours.

Beat cream cheese, sugar and vanilla until smooth; gently fold in whipped cream and marshmallows. Spread over meringue. Chill for 4 hours. Cut into 16 pieces. Combine topping ingredients; spoon 1/4 cup over each serving.

# Twinkling Stars Treats

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package regular marshmallows  
6 cups KELLOGG'S® RICE KRISPIES® cereal  
Canned frosting or decorating gel  
Assorted candies or multi-colored sprinkles

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add KELLOGG'S® RICE KRISPIES® cereal. Stir until well coated.

Using buttered spatula or wax paper evenly press mixture into 15 x 10 x 1-inch pan coated with cooking spray. Cool slightly. Using cookie cutter coated with cooking spray cut into star shapes. Decorate with frosting and/or candies. Best if served the same day.

# Fathers Day Shirt and Tie

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package regular  
marshmallows  
6 cups KELLOGG'S® RICE  
KRISPIES® cereal  
Canned frosting

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add KELLOGG'S® RICE KRISPIES® cereal. Stir until well coated.

Using buttered spatula or wax paper evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Cool. Using canned frosting pipe tie and shirt collar on top. To serve cut into 2-inch squares. Best if served the same day.

# Apricot-Orange Gelatin Salad

## Ingredients

1 (15 ounce) can apricot halves, drained with juice reserved  
2 (8 ounce) cans crushed pineapple, drained with juice reserved  
2 (6 ounce) packages orange flavored gelatin mix  
2 cups hot water  
1/2 cup chopped walnuts  
1 cup miniature marshmallows  
1 cup white sugar  
1 egg, beaten  
3 tablespoons all-purpose flour  
2 tablespoons butter  
1 cup heavy cream  
1/2 cup shredded Colby longhorn cheese

## Directions

Drain and reserve syrup from apricots and pineapple. Add water to equal 2 1/2 cups.

In a mixing bowl, dissolve the gelatin in hot water. Stir in 1 1/2 cups reserved fruit syrup, set aside to cool.

To the gelatin mixture, add the apricots, pineapple, nuts and marshmallows. Stir to combine, pour into a lightly oiled 9x13 inch pan and chill until firm.

In a small sauce pan, combine the sugar, flour, egg, remaining fruit syrup and butter. Heat and stir constantly until thickened. Refrigerate until chilled.

Whip cream until stiff peaks form; fold into chilled custard mixture. Spread over gelatin, refrigerate, and sprinkle with cheese before serving.

# Resurrection Rolls

## Ingredients

1 (10 ounce) can refrigerated crescent dinner rolls  
8 large marshmallows  
1/4 cup melted butter  
2 tablespoons ground cinnamon  
2 tablespoons white sugar

## Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a baking sheet.

Separate crescent rolls into individual triangles.

In a small bowl, mix together cinnamon and sugar.

Dip a marshmallow into melted butter, then roll in sugar mixture. Place marshmallow into the center of a dough triangle. Carefully wrap the dough around the marshmallow. Pinch the seams together tightly to seal in marshmallow as it melts. Place on a baking sheet. Repeat.

Bake in a preheated oven until golden brown, about 15 minutes.

# Patriotic Banana Split

## Ingredients

4 ounces reduced fat cream cheese  
1/2 cup marshmallow creme  
1 tablespoon lemon juice  
1 teaspoon grated lemon peel  
1/2 medium seedless watermelon  
6 large ripe bananas, quartered  
1/3 cup fresh blueberries  
1/3 cup reduced-fat granola cereal without raisins

## Directions

In a mixing bowl, beat the cream cheese, marshmallow creme, lemon juice and peel until smooth; set aside. Using an ice cream scoop, scoop six balls from watermelon (save remaining melon for another use). In shallow dessert bowls, arrange four banana quarters; top with a watermelon ball. Spoon cream cheese topping over melon. Sprinkle with blueberries and cereal. Serve immediately.

# Grasshopper Pie II

## Ingredients

1 (9 inch) prepared chocolate  
cookie crumb crust  
1/2 cup evaporated milk  
32 large marshmallows  
6 tablespoons creme de menthe  
liqueur  
1/4 cup white creme de cacao  
1 1/2 cups heavy whipping cream  
2 drops green food coloring  
(optional)  
1/8 cup grated semisweet  
chocolate (optional)  
1/4 cup crushed peppermint hard  
candies (optional)

## Directions

In a large saucepan combine evaporated milk and marshmallows. Stir over low heat until marshmallows are completely melted. Chill until mixture holds its shape when dropped from a spoon.

Slowly pour creme de menthe and creme de cacao into marshmallow mixture while stirring constantly. Continue to stir until all ingredients are thoroughly combined.

Pour whipping cream into a large chilled mixing bowl. Add a few drops of green food coloring if desired. Whip cream until stiff. Gently fold whipped cream into marshmallow mixture.

Spread mixture into pie crust. Chill overnight before serving. Garnish each slice with shaved chocolate and crushed peppermint if desired. Be sure to refrigerate any leftovers.

# Baptist Grasshopper Pie

## Ingredients

2 (9 inch) prepared graham cracker crust, chocolate  
32 large marshmallows  
1/2 cup milk  
1 tablespoon mint extract  
2 teaspoons chocolate extract  
1 1/2 cups heavy whipping cream  
3 drops green food coloring

## Directions

In large saucepan combine marshmallows and milk. Stir over medium heat until the marshmallows are completely melted. Chill until mixture holds its shape when dropped from a spoon.

Slowly mix in the mint extract and chocolate extract and stir until all the ingredients are combined completely.

Beat the whipping cream in a chilled bowl until it forms stiff peaks. Gently fold whipping cream into marshmallow mixture. Add food coloring to desired color.

Spread into pie crust. Cover and refrigerate for at least 4 hours. Be sure to refrigerate any leftovers.

# Glorified Rice

## Ingredients

1 cup uncooked white rice  
1/4 cup white sugar  
2 (15 ounce) cans crushed  
pineapple  
1 cup miniature marshmallows  
1 cup heavy cream, whipped  
6 maraschino cherries

## Directions

In a saucepan bring 2 cups water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

In a large bowl combine the cooked, cooled rice, sugar, pineapple and marshmallows. Fold in the whipped cream. Chill for 4 hours.

Spoon the rice mixture into 6 dessert dishes and place a cherry on top of each.

# Unbaked Fruitcake II

## Ingredients

2 pounds orange slices candy, chopped  
2 pounds pitted dates  
2 pounds miniature marshmallows  
2 cups chopped nuts  
2 pounds graham cracker crumbs  
2 cups white sugar  
2 cups evaporated milk  
2 teaspoons vanilla extract

## Directions

In a large bowl, combine the orange candy, dates, marshmallows, nuts, graham crackers, sugar, evaporated milk and vanilla. Mix together well and press into regular or molded loaf pans. Chill overnight before slicing.

# Holiday Wreaths

## Ingredients

1/3 cup butter  
1 (10.5 ounce) package large marshmallows  
6 cups cornflakes cereal  
1 teaspoon green food coloring  
1/4 cup cinnamon red hot candies

## Directions

Melt margarine in a large pan over low heat. Add marshmallows and stir constantly until marshmallows melt and mixture is syrupy. Remove from heat. Stir in food coloring. Add corn flakes and stir until well coated.

Drop mixture, by 1/4 cupful, onto cookie sheet. Using buttered fingers, quickly shape into individual wreaths. Dot with cinnamon candies

# Fruity and Frosty Acini di Pepe

## Ingredients

1 cup acini di pepe pasta  
2 eggs  
1 (20 ounce) can crushed pineapple, drained  
3 tablespoons lemon juice  
2 tablespoons white sugar  
1 tablespoon butter  
1/4 teaspoon salt  
1 (11 ounce) can mandarin oranges, drained and halved  
1 cup canned grapes  
2 cups miniature marshmallows  
2 1/2 cups heavy whipping cream, whipped  
1/4 cup maraschino cherries, minced

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook according to package directions; drain and reserve.

In a small saucepan, beat eggs with a wire whisk until foamy. Stir in reserved pineapple juice, lemon juice, sugar, butter and salt.

Cook mixture over low heat until thickened and coats the spoon; stir constantly for 2 minutes and cool to room temperature.

In a large bowl, combine pasta, pineapple, oranges, grapes and marshmallows; mix well. Fold in egg mixture and whipped cream; cover and chill.

When chilled, stir mixture and garnish with cherries; serve.

# Marshmallow Apple Pie

## Ingredients

6 Granny Smith apples  
1 tablespoon butter  
1 pinch salt  
1/2 cup white sugar  
1/2 teaspoon ground nutmeg  
14 large marshmallows  
1 recipe pastry for a 9 inch single crust pie

## Directions

Preheat oven to 425 degrees F (220 degrees F). Line pie pan with plain pastry.

Peel, remove core and slice apples. Place in pie shell.

Combine sugar, salt and nutmeg. Sprinkle over apples. Dot with butter.

Bake at 425 degrees F (220 degrees C) for 30 minutes, or until crust is brown and the apples are tender. Remove from oven.

Cover the apples with halved marshmallows. Brown in slow oven 325 degrees F (165 degrees C). Serve warm.

# German Chocolate Upside Down Cake

## Ingredients

1 1/4 cups water  
1/4 cup butter  
1 cup packed brown sugar  
1 cup flaked coconut  
2 cups miniature marshmallows  
1 cup chopped walnuts

4 (1 ounce) squares German sweet chocolate  
1/2 cup water  
2 1/2 cups all-purpose flour  
1 1/2 cups white sugar  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 cup sour cream  
1/2 cup butter, softened  
1 teaspoon vanilla extract  
3 eggs

## Directions

Preheat oven to 350 degrees F (175 degrees C). Not necessary to grease pan.

In a sauce pan, combine 1 1/4 cup water and 1/4 cup butter or margarine. Heat until butter melts, then stir in brown sugar and coconut. Pour into ungreased 9x13 inch pan. Sprinkle marshmallows and nuts over top. set aside.

For the cake: in a saucepan over low heat, combine chocolate with 1/2 cup water. Heat, stirring, until chocolate is melted. Remove from heat.

In a large bowl, mix flour, sugar, soda and salt. Add sour cream, 1/2 cup butter or margarine, vanilla and eggs. Add chocolate mixture and beat 3 minutes. Carefully spoon batter over coconut marshmallow mixture in pan.

Bake at 350 degrees F (175 degrees C) for 40 to 50 minutes, or until toothpick inserted into center comes out clean. Place pan on foil or cookie sheet to guard against spillage.

# Chocolate-Berry Bars

## Ingredients

5 1/2 cups crisp rice cereal  
1/2 cup semisweet chocolate chips  
1/2 cup dried cranberries  
1/4 cup toasted wheat germ  
1 (10.5 ounce) package miniature marshmallows  
2 teaspoons vegetable oil  
2 teaspoons milk

## Directions

In a large bowl, combine cereal, chocolate chips, cranberries and wheat germ; set aside. In a large microwave-safe bowl, combine the marshmallows, oil and milk. Microwave, uncovered, on high for 1 minute; stir. Microwave 1 minute longer or until marshmallows are puffed and melted; stir until smooth. Pour over cereal mixture; stir until chips are melted. Spread into a lightly greased 13-in. x 9-in. x 2-in. pan. Cut into bars.

# No-Bake Peanutty Graham Treats

## Ingredients

1/2 cup peanut butter  
1/4 cup butter  
1 (16 ounce) package miniature marshmallows  
1/4 cup honey  
1 (12 ounce) box honey graham cereal

## Directions

Spray a 9x13 inch baking pan with nonstick spray; set aside.

Melt the peanut butter, butter, and marshmallows in a saucepan over medium heat, stirring until smooth. Stir in the honey. Remove from heat; stir in the honey graham cereal. Press the mixture evenly into the prepared pan with a greased spatula. Allow to cool; cut into squares to serve.

# Ti Amo Tiramisu Treats<sup>SM</sup>

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package regular marshmallows  
6 cups KELLOGG'S<sup>®</sup> RICE KRISPIES<sup>®</sup> cereal  
3 (8 ounce) packages reduced-fat cream cheese, softened  
1 1/2 cups powdered sugar  
1/3 cup strong brewed coffee  
3 tablespoons fat-free milk or strong brewed coffee  
1 (12 ounce) tub frozen reduced-fat non-dairy whipped topping  
1/3 cup reduced-fat sour cream  
1 ounce semi-sweet chocolate, grated

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add KELLOGG'S<sup>®</sup> RICE KRISPIES<sup>®</sup> cereal. Stir until well coated.

Using buttered spatula or wax paper, evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Cool. Set aside.

Meanwhile, in large mixer bowl combine cream cheese, powdered sugar, coffee and milk. Beat on medium speed of electric mixer until creamy. Evenly spread over cereal mixture.

Fold together whipped topping and sour cream. Spread over cream cheese layer. Sprinkle top with chocolate. Cover and refrigerate for 4 to 24 hours. Cut into 2-inch squares.

# Soft Ginger Cut-Outs

## Ingredients

1 1/2 cups white sugar  
1 cup molasses  
1/2 cup strong brewed coffee,  
room temperature  
5 cups all-purpose flour  
2 teaspoons baking soda  
3/4 teaspoon salt  
1 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
1/4 teaspoon ground ginger  
1 1/2 cups white sugar  
1/2 cup water  
1 teaspoon distilled white vinegar  
1 cup miniature marshmallows  
2 egg whites

## Directions

In a large mixing bowl, combine 1 1/2 cups of the white sugar, molasses and coffee.

Combine the flour, baking soda, salt, ground nutmeg, ground cloves and ground ginger. Add the flour mixture to the molasses mixture and mix well. Cover and refrigerate dough for 2 hours.

Preheat oven to 350 degrees F (175 degrees C). Spray baking sheets with non-stick cooking spray.

Roll chilled dough on a floured surface to 1/4 inch thick. Cut with 3 or 4 inch sized cookie cutters. Place cookies on the prepared baking sheets.

Bake at 350 degrees F (175 degrees C) for 8 to 10 minutes or until set. Let cookies cool on wire racks.

To Make Frosting: Combine the remaining 1 1/2 cups white sugar, the water and vinegar in a heavy saucepan. Cover and bring to a boil. Uncover and cook over medium-high heat until a candy thermometer reads 234-240 degrees F (112-115 degrees C), softball stage. This should take about 5 to 10 minutes. Remove from the heat and stir in the marshmallows until smooth.

In a clean bowl beat the egg whites until frothy. Gradually beat in the sugar/marshmallow mixture and continue beating, on high, for 7 to 8 minutes or until stiff peaks form. Frost the cooled cookies. Let the frosting harden before storing the cookies in an airtight container.

# Sweet Potato and Pineapple Casserole

## Ingredients

1 (29 ounce) can sweet potatoes, drained  
1 (8 ounce) can crushed pineapple, drained  
1 tablespoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground cloves  
15 large marshmallows

## Directions

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

In a large bowl, mash the sweet potatoes until smooth. Add the pineapple, cinnamon, nutmeg and cloves; mix well.

Pour into one 9x13 inch baking dish and top with marshmallows. Bake for 20 minutes or until marshmallows are golden.

# Sweet Potato Surprise

## Ingredients

3 sweet potatoes  
2 bananas  
1/2 cup white sugar  
3/4 cup packed brown sugar  
1/2 cup chopped pecans  
1/4 cup evaporated milk  
1 teaspoon butter  
1 teaspoon vanilla extract  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 cup shredded coconut  
1 1/2 cups miniature  
marshmallows

## Directions

Preheat oven to 450 degrees F (230 degrees C). Grease one 8x12 inch baking dish.

Bring a pot of salted water to a boil. Add potatoes; cook until tender but still firm. Drain, and transfer to a large bowl to cool.

In a mixing bowl, combine sweet potatoes, bananas, white sugar, brown sugar, pecans, evaporated milk, butter, vanilla, cinnamon and nutmeg. Mix well.

Pour mixture into baking dish, place coconut on top of potato mixture and top with marshmallows. Bake for 10 to 15 minutes.

# Nature Nuts Chewy Bars

## Ingredients

1 (10.5 ounce) package  
marshmallows  
3 tablespoons butter  
2 cups chocolate covered raisins  
5 3/4 ounces toasted oat cereal

## Directions

Melt marshmallows, butter, and raisins together over medium heat, stirring until smooth.

Mix in cereal until coated. Scrape the mixture into a greased pan and let chill. (We popped them into the freezer for a few minutes to hurry it up, because the kids just couldn't wait.)

# Christmas Wreaths

## Ingredients

1/2 cup butter  
30 large marshmallows  
1 1/2 teaspoons green food coloring  
1 teaspoon vanilla extract  
4 cups cornflakes cereal  
2 tablespoons cinnamon red hot candies

## Directions

Melt butter in a large saucepan over low heat. Add marshmallows, and cook until melted, stirring constantly. Remove from heat, and stir in the food coloring, vanilla, and cornflakes.

Quickly drop heaping tablespoonfuls of the mixture onto waxed paper, and form into a wreath shape with lightly greased fingers. Immediately decorate with red hot candies. Allow to cool to room temperature before removing from waxed paper, and storing in an airtight container.

# Festive Fruit Salad

## Ingredients

2 cups reduced-fat vanilla yogurt  
4 large firm bananas, sliced  
2 (11 ounce) cans mandarin oranges, drained  
1 (20 ounce) can pineapple chunks, drained  
1 cup miniature marshmallows  
1/4 cup flaked coconut, toasted

## Directions

Line a strainer with 4 layers of cheesecloth and place over a bowl. Place yogurt in prepared strainer; cover yogurt with edges of cheesecloth. Refrigerate for 8 hours or overnight. Remove yogurt from cheesecloth and discard liquid from bowl.

Combine the bananas, oranges, pineapple, marshmallows and coconut. Add yogurt; stir gently to combine. Cover and refrigerate for at least 1 hour before serving.

# Fudge Frosting

## Ingredients

1 1/2 (1 ounce) squares  
unsweetened chocolate  
1/4 cup butter  
1 1/2 cups confectioners' sugar  
1 egg white  
1 teaspoon vanilla extract

## Directions

Melt chocolate and butter in small heavy saucepan over low heat; stir to blend.

Beat in powdered sugar. Beat in egg white and vanilla, adding a little water, if necessary, to make smooth, slightly soft frosting. Spoon over Chocolate Frosted Marshmallow Cookies cookies to cover marshmallows.

# Kay's Frozen Fruit Salad

## Ingredients

8 ounces cream cheese  
1 cup mayonnaise  
1 (20 ounce) can crushed  
pineapple, drained  
1/4 cup maraschino cherries,  
quartered  
1/4 cup green maraschino  
cherries, quartered  
2 1/2 cups rainbow colored  
miniature marshmallows  
1/2 cup heavy cream, whipped  
1 cup chopped pecans (optional)

## Directions

In a mixing bowl, blend together cream cheese and mayonnaise until smooth.

Add pineapple, cherries, marshmallows and pecans. Mix together and fold in whipped cream. Place in a 9x9 inch pan, cover and freeze overnight.

Remove from freezer 10 minutes before serving, place on bed of shredded lettuce.

# Instant Pistachio Salad

## Ingredients

1 (20 ounce) can crushed  
pineapple, drained  
1 (3 ounce) package instant  
pistachio pudding mix  
1 (8 ounce) container frozen  
whipped topping, thawed  
1/2 (10.5 ounce) package  
miniature marshmallows

## Directions

In a large bowl, combine the pineapple and dry pistachio pudding mix. Fold in thawed whipped topping and marshmallows until well mixed. Refrigerate until chilled and serve.

# Snack Cake

## Ingredients

1/2 cup butter or margarine,  
softened  
1 cup sugar  
1 egg  
2 cups all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
3/4 cup buttermilk  
1 teaspoon vanilla extract  
1 cup miniature marshmallows  
1/2 cup semisweet chocolate  
chips  
TOPPING:  
1/2 cup chopped walnuts  
1/4 cup packed brown sugar  
2 tablespoons butter or margarine,  
melted

## Directions

In a mixing bowl, cream butter and sugar; beat in egg until light and fluffy. Combine flour, baking powder and salt. In another bowl, combine buttermilk and vanilla. Add dry ingredients to the creamed mixture alternately with buttermilk mixture; mix well. Fold in marshmallows and chips. Pour into a greased and floured 13-in. x 9-in. x 2-in. baking pan. Combine topping ingredients; sprinkle over batter. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean.

# Strawberry Shortcut Cake

## Ingredients

1 cup miniature marshmallows  
2 (10 ounce) packages frozen sliced strawberries in syrup, thawed  
1 (3 ounce) package strawberry flavored gelatin  
2 1/4 cups all-purpose flour  
1 1/2 cups white sugar  
1/2 cup shortening  
3 teaspoons baking powder  
1/2 teaspoon salt  
1 cup milk  
1 teaspoon vanilla extract  
3 eggs

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease bottom only of a 9x13 inch baking pan. Sprinkle the marshmallows evenly over bottom of pan. Thoroughly combine completely thawed strawberries and their syrup with dry gelatin; set aside.

In large mixing bowl, mix flour, sugar, baking powder and salt. Make a well in the center and add shortening, milk, vanilla and eggs. Blend at low speed until moistened, then beat 3 minutes at medium speed, scraping sides of bowl occasionally. Pour batter evenly over marshmallows in pan. Spoon strawberry mixture evenly over batter.

Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes until golden brown and toothpick inserted in center of cake comes out clean.

# Microwavable Chocolate Fudge

## Ingredients

2 cups semisweet chocolate chips  
1 (14 ounce) can sweetened condensed milk  
2 teaspoons vanilla extract  
1 1/2 cups chopped walnuts (optional)  
1 cup miniature marshmallows

## Directions

Grease an 8x8 inch square pan.

Place the chocolate chips and sweetened condensed milk into a medium sized microwavable bowl. Microwave on high for 2 to 3 minutes, stirring occasionally, until smooth. Stir in the vanilla, then fold in the walnuts and marshmallows. Spread evenly into the prepared pan. Chill until set.

# Date-Marshmallow Waldorf Salad

## Ingredients

2 cups peeled, diced tart apples  
1 tablespoon white sugar  
1 teaspoon lemon juice  
1 pinch salt  
1/2 cup chopped celery  
1/2 cup chopped pitted dates  
1/2 cup chopped walnuts  
1/4 cup mayonnaise  
1/2 cup heavy cream  
1/4 cup miniature marshmallows

## Directions

Place the apples in a medium serving bowl and sprinkle with sugar, lemon juice and salt. Stir in the celery, dates and walnuts. In a separate bowl, whip the cream with an electric mixer until it can hold a peak. Mix in mayonnaise and gently fold into the apple mixture along with the marshmallows. Refrigerate for at least 1 hour before serving.

# Marshmallow Peanut Butter Dip

## Ingredients

1/2 cup marshmallow creme  
1/4 cup JIF® Creamy Peanut  
Butter  
1 teaspoon lemon juice  
2 teaspoons water  
Fresh fruit or graham cracker  
sticks

## Directions

Combine first four ingredients in small bowl. Whisk until blended. Refrigerate 30 minutes before serving.

Serve with dippers such as fresh fruit, graham cracker sticks and pretzels.

# Christmas Cranberry Salad

## Ingredients

1 pound cranberries, finely ground  
2 cups white sugar  
1 (20 ounce) can crushed  
pineapple, drained  
1 (16 ounce) package miniature  
marshmallows  
1 cup chopped pecans (optional)  
1 pint whipped cream, beaten stiff

## Directions

Mix together the cranberries and sugar; cover and refrigerate overnight.

The next day, combine the cranberry mixture with the pineapple, marshmallows, pecans and whipped cream. Mix well.

Pour into a 3 quart dish, cover and refrigerate or freeze until ready to serve.

# Raspberry Tarts

## Ingredients

2 tablespoons seedless red  
raspberry preserves  
2 individual graham cracker shells  
3 tablespoons whipping cream  
1/3 cup semisweet chocolate  
chips  
2 tablespoons marshmallow  
creme  
16 fresh raspberries

## Directions

In a saucepan or microwave, heat preserves until melted; stir. Spoon into graham cracker shells. In a small saucepan, bring cream to a boil. Remove from the heat; stir in the chocolate chips until melted and smooth. Spoon into shells.

Heat marshmallow creme just until softened; drop by teaspoonfuls onto chocolate. Cut through with a knife to swirl the marshmallow creme. Place raspberries around the outer edge of crust. Refrigerate until serving.

# Jif® Peanut Butter Fudge

## Ingredients

Crisco® Original No-Stick  
Cooking Spray  
3 cups granulated sugar  
1/2 cup butter or margarine  
2/3 cup PET® Evaporated Milk  
1 2/3 cups Jif® Creamy Reduced  
Fat Peanut Spread  
1 (7 ounce) jar marshmallow  
creme  
1 teaspoon vanilla

## Directions

Line a 13 x 9 x 2-inch pan with aluminum foil and then spray with a no-stick cooking spray.

Combine sugar, butter and milk in large saucepan, stirring constantly on medium heat, until mixture comes to a boil.

Boil 5 minutes, stirring constantly. Remove from heat.

Add peanut butter. Stir until well blended. Add marshmallow creme and vanilla. Beat until well blended.

Spread in prepared pan. Cool.

Cut into candy-sized pieces. Store in covered container.

# Fruity Acini di Pepe Salad

## Ingredients

1 cup acini di pepe pasta  
1 (20 ounce) can crushed pineapple, drained with juice reserved  
1 (15 ounce) can mandarin oranges, drained with liquid reserved  
1 (8 ounce) container frozen whipped topping, thawed  
7 ounces miniature marshmallows  
1 cup SLENDA® No Calorie Sweetener, Granulated  
2 eggs, beaten  
1/2 teaspoon salt  
3 tablespoons all-purpose flour  
1 (10 ounce) jar maraschino cherries, drained (optional)

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain.

In medium saucepan, combine reserved liquids from pineapple and oranges (equals about 1 1/2 cups), SLENDA® Granulated Sweetener, eggs, salt and flour. Cook until thick, stirring constantly. When mixture becomes thick, add cooked pasta and refrigerate overnight.

The next day, add pineapple and oranges, whipped topping and marshmallows to taste. Mix together and top with cherries if desired. Keep chilled until served.

# Five Cup Salad

## Ingredients

1 cup fruit cocktail, drained  
1 cup mandarin orange segments,  
drained  
1 cup pineapple chunks, drained  
1 cup sour cream  
1/2 cup shredded coconut  
1 cup rainbow colored miniature  
marshmallows

## Directions

Combine the fruit cocktail, mandarin oranges and pineapple chunks in a large bowl. Fold in the sour cream and coconut. Chill. Just before serving, stir in the marshmallows and serve.

# Caramel Peanut Fudge

## Ingredients

### BOTTOM LAYER

1 cup milk chocolate chips  
1/4 cup butterscotch chips  
1/4 cup creamy peanut butter

### FILLING

1/4 cup butter  
1 cup white sugar  
1/4 cup evaporated milk  
1 1/2 cups marshmallow creme  
1/4 cup creamy peanut butter  
1 teaspoon vanilla extract  
1 1/2 cups chopped salted peanuts

### CARAMEL

1 (14 ounce) package individually wrapped caramels, unwrapped  
1/4 cup heavy cream

### TOP LAYER

1 cup milk chocolate chips  
1/4 cup butterscotch chips  
1/4 cup creamy peanut butter

## Directions

Lightly grease a 9x13 inch dish.

For the bottom layer: Combine 1 cup milk chocolate chips, 1/4 cup butterscotch chips and 1/4 cup creamy peanut butter in a small saucepan over low heat. Cook and stir until melted and smooth. Spread evenly in prepared pan. Refrigerate until set.

For the filling: In a heavy saucepan over medium-high heat, melt butter. Stir in sugar and evaporated milk. Bring to a boil, and let boil 5 minutes. Remove from heat and stir in marshmallow creme, 1/4 cup peanut butter and vanilla. Fold in peanuts. Spread over bottom layer, return to refrigerator until set.

For the caramel: Combine caramels and cream in a medium saucepan over low heat. Cook and stir until melted and smooth. Spread over filling. Chill until set.

For the top layer: In a small saucepan over low heat, combine 1 cup milk chocolate chips, 1/4 cup butterscotch chips, and 1/4 cup peanut butter. Cook and stir until melted and smooth. Spread over caramel layer. Chill 1 hour before cutting into 1 inch squares.

# Smashed Sweet Potatoes

## Ingredients

3 1/2 pounds sweet potatoes  
3/4 cup brown sugar  
1 orange, juiced and zested  
1/3 cup bourbon  
1/4 cup butter  
1 teaspoon pumpkin pie spice  
2 cups miniature marshmallows  
(optional)

## Directions

Boil sweet potatoes until tender.

Peel and mash until more or less lumpless. Add brown sugar, orange juice and rind, bourbon, butter or margarine, and pumpkin pie spice. Mix well. Spread in shallow dish (10 inch deep dish pie plate works well).

Bake 30 minutes in a 350 degree F (175 degrees C) oven. Top with marshmallows and broil very briefly.

# Crispy Marshmallow Balls

## Ingredients

4 cups crispy rice cereal  
1 (14 ounce) can sweetened condensed milk  
1 cup margarine  
30 individually wrapped caramels, unwrapped  
1 (16 ounce) package large marshmallows

## Directions

Line trays with waxed paper. Pour rice cereal into a shallow dish or bowl.

In a double boiler, combine condensed milk, margarine and caramels. Cook, stirring, over simmering water, until melted and smooth.

Using tongs or two forks, dip marshmallows one at a time into caramel mixture, then roll in rice cereal. Place on waxed paper until set.

# S'more Bars

## Ingredients

1 cup quick-cooking oats  
1/2 cup all-purpose flour  
1/2 cup packed brown sugar  
1/4 teaspoon salt  
1/4 teaspoon baking soda  
1/2 cup butter or margarine,  
melted  
2 cups miniature marshmallows  
1/2 cup milk chocolate chips

## Directions

In a bowl, combine the first five ingredients; stir in butter until crumbly. Press into a greased 11-in. x 7-in. x 2-in. baking dish. Bake at 350 degrees F for 10 minutes. Sprinkle with marshmallows and chips. Bake 5-7 minutes longer or until marshmallows begin to brown. Cool on a wire rack; cut into bars.

# Peppermint Cereal Squares

## Ingredients

3 tablespoons butter or margarine  
40 large marshmallows  
6 cups crisp rice cereal  
1/4 cup crushed peppermint  
candy

## Directions

In a heavy saucepan over low heat, cook and stir butter and marshmallows are melted and mixture is smooth. Remove from the heat. Stir in cereal and candy; mix well. Transfer to a greased 13-in. x 9-in. x 2-in. pan; press mixture into pan. Cool; cut into squares.

# MVP Jersey Treats

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package large marshmallows  
6 cups KELLOGG'S® RICE KRISPIES® cereal  
Canned frosting or decorating gel  
Food coloring  
Assorted candies

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add KELLOGG'S RICE KRISPIES cereal. Stir until well coated.

Using buttered spatula or wax paper, evenly press mixture into 15 x 10 x 1-inch pan coated with cooking spray. Cool slightly. Using cookie cutters coated with cooking spray cut into football jersey shapes. Decorate with frosting and/or candies. Best if served the same day.

# Peanut Butter Fudge II

## Ingredients

3 cups white sugar  
3/4 cup butter  
2/3 cup evaporated milk  
1 (10 ounce) package peanut  
butter chips  
1 (7 ounce) jar marshmallow  
creme  
1 teaspoon vanilla extract

## Directions

Spray a 9x13 inch baking pan with vegetable spray.

In a heavy 4 quart sauce pan, combine sugar, milk, and butter or margarine. Heat to a full boil, stirring constantly. Boil for 5 minutes over medium heat, stirring constantly.

Remove from heat, and add peanut butter chips; stir until chips have melted. Mix in marshmallow cream and vanilla until well blended. Pour into prepared pan. Cool. Cut into pieces and enjoy.

# Clothes Pin Cookies

## Ingredients

1 pound butter, softened  
3 cups all-purpose flour  
2 tablespoons white sugar  
2 egg yolks  
1 1/4 cups ice water  
1 cup milk  
1/2 cup all-purpose flour  
1 1/2 cups shortening  
8 cups confectioners' sugar  
1 (7 ounce) jar marshmallow  
creme  
1 teaspoon vanilla extract

## Directions

Mix 1/4 pound of the butter with 3 cups of flour, 2 tablespoons white sugar, egg yolks, and water. (Done like making pie dough with a pastry blender.)

Chill for 1 hour then roll out like pie dough on a floured pastry sheet. Spread another 1/4 pound of the butter over dough. Fold dough together and refrigerate 1 hour. Repeat this procedure until all of the butter is used.

Cut dough into fourths. Wrap each quarter in plastic wrap. Chill.

Take out one quarter at a time and allow to stand at room temperature long enough that it softens enough that the dough can be rolled.

Roll dough out on floured pastry sheet/ board. Cut dough into 1/2 inch wide X 4-5 inch long strips. Wrap around clothes pins or dowel pins pinching ends.

Bake at 400 degrees F (200 degrees C) for 12-15 minutes until lightly browned. Slide off sticks while still very warm and then cool completely.

To Make Filling: In a saucepan over medium heat, cook 1 cup milk and 1/2 cup flour until thick stirring constantly. Let cool.

Cream together shortening, confectioners' sugar, marshmallow cream, and vanilla. Add cooked mixture to creamed mixture and beat till fluffy. Fill cooled pastry curls with filling.

# Campbell's Kitchen Chocolate Peanut Butter Cups

## Ingredients

1 sheet Pepperidge FarmB® Puff Pastry  
6 tablespoons creamy peanut butter  
1 (4 ounce) bar sweet baking chocolate, broken into squares  
2/3 cup miniature marshmallows

## Directions

Thaw pastry sheet at room temperature 30 minutes. Preheat oven to 400 degrees F.

Unfold pastry on lightly floured surface. Roll into 18x9-inch rectangle. Cut into 18 (3-inch) squares. Press squares into 3-inch muffin-pan cups. Place 1 teaspoon peanut butter in center of each. Top each with 1 square chocolate and about 3 marshmallows.

Bake 12 minutes or until golden. Cool in pan on wire rack 10 minutes. Remove from pan and cool on wire rack.

# Daddy's Molded Salad

## Ingredients

1 (3 ounce) package lemon  
flavored gelatin  
1 cup boiling water  
1 cup mayonnaise  
1 (16 ounce) package small curd  
cottage cheese  
1 (15 ounce) can crushed  
pineapple, drained  
3/4 cup chopped walnuts  
1 1/2 cups miniature  
marshmallows  
5 maraschino cherries, halved

## Directions

Grease or butter one 2 quart gelatin mold pan.

In a small saucepan, bring 1 cup of water to a boil; add gelatin and mix until dissolved. Remove from heat and let cool to room temperature. Stir in mayonnaise, cottage cheese, pineapples, walnuts and marshmallows.

Pour into molded pan and chill until firm. Remove onto serving dish and garnish with halved cherries.

# Valentine Cut-Out Treats

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package regular marshmallows  
Food coloring (optional)  
6 cups KELLOGG'SB® RICE KRISPIESB® cereal  
Canned frosting or decorating gel  
Assorted candies

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Stir in food coloring (if desired). Remove from heat.

Add KELLOGG'SB® RICE KRISPIESB® cereal. Stir until well coated.

Using buttered spatula or wax paper evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Cool slightly. Using cookie cutters coated with cooking spray cut into desired shapes. Decorate with frosting and/or candies. Best if served the same day.

# Cranberry Trail Bars

## Ingredients

1/3 cup sesame seeds  
1/3 cup raw sunflower seeds  
1/3 cup chopped pecans  
1/3 cup chopped almonds  
1/3 cup unsweetened flaked coconut  
3 1/2 cups crisp rice cereal  
1 cup dried cranberries  
3 tablespoons peanut butter  
2 tablespoons butter or margarine  
7 cups miniature marshmallows

## Directions

In a large skillet over medium heat, stir together the sesame seeds, sunflower seeds, pecans and almonds. Cook until the sesame seeds are starting to turn golden, about 3 minutes. Add coconut, and stir until sesame seeds are golden. Watch carefully, as they burn easily. Stir in the cranberries and cereal, and remove from heat.

In a large saucepan, combine the peanut butter, butter and marshmallows. Cook and stir over low heat until marshmallows are melted. Pour in the cereal and nut mixture, and stir until evenly coated. Press lightly into a greased 9x13 inch baking dish. Let stand until cool, then cut into bars. Store in an airtight container, or wrap individually in plastic wrap.

# Chewy Chocolate Chip Granola Bars

## Ingredients

1/2 cup packed brown sugar  
2/3 cup peanut butter  
5 tablespoons corn syrup  
1/2 cup applesauce  
2 teaspoons vanilla extract  
3 cups rolled oats  
1 cup chocolate chips  
1/2 cup miniature marshmallows  
1/2 cup toasted oat cereal rings  
2/3 cup wheat germ

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, stir together the brown sugar, peanut butter, corn syrup, applesauce, and vanilla. In a separate bowl, stir together the oats, chocolate chips, mini marshmallows, cereal rings and wheat germ. Stir the dry ingredients into the peanut butter mixture until evenly coated. Press lightly into the prepared pan.

Bake or 25 to 30 minutes in the preheated oven, or until slightly golden. Cool in the pan on a wire rack. Cut into bars.

# Strawberry Ambrosia

## Ingredients

1 (32 ounce) container plain yogurt  
2 (16 ounce) packages mini marshmallows  
1 (16 ounce) package frozen strawberries, thawed and drained  
2 (15 ounce) cans Mandarin oranges, drained

## Directions

Stir together the yogurt and marshmallows in a large bowl. Gently fold in the strawberries and Mandarin oranges. Scoop into a serving bowl, and refrigerate at least 30 minutes before serving.

# Cream-Filled Chocolate Cookies

## Ingredients

1 cup butter (no substitutes),  
softened  
2 cups sugar  
2 eggs  
1 teaspoon vanilla extract  
3 cups all-purpose flour  
2/3 cup baking cocoa  
1 teaspoon baking soda  
1 teaspoon salt  
1/2 cup milk  
FILLING:  
1/2 cup butter or margarine,  
softened  
1 1/2 cups confectioners' sugar  
1 cup marshmallow creme  
1 teaspoon vanilla extract

## Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, cocoa, baking soda and salt; add to creamed mixture alternately with milk. Refrigerate for at least 2 hours. Drop by rounded teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 375 degrees F for 10-12 minutes or until edges are set. Remove to wire racks to cool.

Combine filling ingredients in a small mixing bowl; beat until smooth. Spread on the bottom half of the cookies; top with remaining cookies. Store in the refrigerator.

# Patriotic Frozen Delight

## Ingredients

1 (14 ounce) can sweetened condensed milk  
1/3 cup lemon juice  
2 teaspoons grated lemon peel  
2 cups plain yogurt  
2 cups miniature marshmallows  
1/2 cup chopped pecans  
1 cup sliced fresh strawberries  
1 cup fresh blueberries

## Directions

In a bowl, combine milk, lemon juice and peel. Stir in yogurt, marshmallows and pecans. Spread half into an ungreased 11-in. x 7-in. x 2-in. dish. Sprinkle with half of the strawberries and blueberries. Cover with the remaining yogurt mixture; top with remaining berries. Cover and freeze. Remove from the freezer 15-20 minutes before serving.

# High-Flying Kite Treats

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package large marshmallows  
4 cups KELLOGG'S® RICE KRISPIES® cereal  
Canned frosting or decorating gel  
Assorted candies

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add KELLOGG'S® RICE KRISPIES® cereal. Stir until well coated.

Using buttered spatula or wax paper evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Cool. Using sharp knife cut into kite shapes. Decorate with frosting and/or candies. Best if served the same day.

# Very Cherry Treats

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package regular marshmallows  
2 teaspoons cherry flavoring  
1 teaspoon red food coloring (optional)  
6 cups KELLOGG'S® RICE KRISPIES® cereal  
1/2 cup dried tart cherries

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Stir in cherry flavoring and food coloring (if desired).

Add KELLOGG'S® RICE KRISPIES® cereal and dried cherries. Stir until well coated.

Using buttered spatula or wax paper evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Cool. Cut into 2-inch squares. Best if served the same day.

# Cookie Pizza

## Ingredients

1/2 cup butter or margarine,  
softened  
1/2 cup peanut butter  
1/2 cup sugar  
1/2 cup packed brown sugar  
1 egg  
1/2 teaspoon vanilla extract  
1 1/2 cups all-purpose flour  
2 cups miniature marshmallows  
1 cup semisweet chocolate chips

## Directions

In a mixing bowl, cream butter, peanut butter and sugars. Beat in egg and vanilla. Stir in flour until blended.

Spread dough onto a greased 12-in. pizza pan. Bake at 375 degrees F for 12 minutes. Sprinkle with marshmallows and chocolate chips. Bake 5-6 minutes longer or until lightly browned.

# Nut Goody Bars

## Ingredients

4 cups semisweet chocolate chips  
2 cups butterscotch chips  
2 cups crunchy peanut butter  
1 cup walnuts  
6 cups miniature marshmallows

## Directions

Melt chips on low heat. Stir in peanut butter and walnuts. Take pan off heat, and quickly add the mini marshmallows. Stir until marshmallows are completely covered. Pour into a 9x13 inch greased pan. Refrigerate.

# Carla's Fruit Dip

## Ingredients

1 (8 ounce) container frozen  
whipped topping, thawed  
1 (7 ounce) jar marshmallow  
creme  
1 (3 ounce) package cream  
cheese

## Directions

In a mixing bowl, combine the frozen whipped topping, marshmallow creme, and cream cheese. Mix until smooth. Serve chilled.

# Chocolate Frosted Marshmallow Cookies

## Ingredients

1/2 cup butter  
2 (1 ounce) squares unsweetened chocolate  
1 egg  
1 cup packed brown sugar  
1 teaspoon vanilla extract  
1/2 teaspoon baking soda  
1 1/2 cups all-purpose flour  
1/2 cup milk  
1 (16 ounce) package large marshmallows

## Directions

Preheat oven to 350 degrees F(180 degrees C). Lightly grease cookie sheets or line with parchment paper.

Melt butter and chocolate in small heavy saucepan over low heat; stir to blend. Remove from heat; cool.

Beat egg, brown sugar, vanilla and baking soda in large bowl until light and fluffy. Blend in chocolate mixture and flour until smooth. Slowly beat in milk to make light, cake-batter-like dough.

Drop dough by teaspoonfuls 2 inches apart onto prepared cookie sheets. Bake 10 to 12 minutes or until firm in center. Cut marshmallows in half.

Immediately place halved marshmallow, cut side down, onto each baked cookie. Return to oven 1 minute or just until marshmallow is warm enough to stick to cookie. Remove to wire racks to cool.

# Tropical Fruit Dip

## Ingredients

1 cup mayonnaise  
1 cup marshmallow creme  
1 teaspoon ground ginger  
1 tablespoon orange juice concentrate

## Directions

In a bowl, stir together mayonnaise, marshmallow creme, ginger, and orange juice concentrate until well blended. Let rest for a few minutes, then stir again.

# Cran-Raspberry Gelatin Salad

## Ingredients

2 (3 ounce) packages cranberry flavored gelatin mix  
1 cup boiling water  
1 (8 ounce) package cream cheese, softened  
1 (12 ounce) package frozen raspberries - thawed and drained  
1 cup ginger ale  
1 (8 ounce) can crushed pineapple, drained  
1/3 cup chopped pecans  
1/2 teaspoon vanilla extract  
1 (8 ounce) carton frozen whipped topping, thawed  
1 1/2 cups miniature marshmallows  
Additional whipped topping

## Directions

In a small bowl, dissolve gelatin in boiling water. In a mixing bowl, beat cream cheese until smooth. Gradually add hot gelatin mixture and beat until smooth. Stir in the raspberries, ginger ale, pineapple, pecans and vanilla. Refrigerate for 30 minutes or until partially set.

Fold in whipped topping and marshmallows. Transfer to a 13-in. x 9-in. x 2-in. dish coated with nonstick cooking spray. Cover and refrigerate for 4 hours or until firm. Spread with additional whipped topping.

# Cinnamon-Marshmallow Surprises

## Ingredients

3 tablespoons sugar  
1 teaspoon ground cinnamon  
1 (10 ounce) can refrigerated biscuits  
10 large marshmallows  
1/4 cup butter or margarine, melted

## Directions

Combine sugar and cinnamon; set aside. Flatten biscuits. Roll marshmallows in butter and then in cinnamon-sugar. place one marshmallow on top of each biscuit; wrap biscuit around marshmallows and pinch seams. Place seam side down on greased muffin cups. Bake at 350 degrees F for 15-20 minutes or until golden brown.

# Disappearing Marshmallow Puffs

## Ingredients

2 (8 ounce) cans refrigerated crescent rolls  
1/4 cup sugar  
1 teaspoon ground cinnamon  
16 large marshmallows  
1/4 cup butter or margarine, melted  
GLAZE:  
1/2 cup confectioners' sugar  
1/2 teaspoon vanilla extract  
2 teaspoons milk  
1/4 cup chopped nuts

## Directions

Separate crescent dough into 16 triangles. In a bowl, combine sugar and cinnamon. Roll marshmallows in butter, then in cinnamon-sugar. Place marshmallows at wide end of crescents. Fold corners over marshmallow. Roll up each triangle, beginning at the wide end. Pinch seams to seal. Dip bottom of dough in butter. Place butter, side down, in ungreased muffin cups. Place muffin pans on baking sheets. Bake at 375 degrees F for 10-15 minutes or until golden brown. Immediately remove from pans to wire racks.

For glaze, combine confectioners' sugar and vanilla. Stir in enough milk to achieve desired consistency. Drizzle over puffs. Sprinkle with nuts. Serve warm.

# Star-Spangled Banner Treats

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package regular marshmallows  
6 cups KELLOGG'S® RICE KRISPIES® cereal  
Canned frosting or decorating gel  
Assorted candies

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add KELLOGG'S® RICE KRISPIES® cereal. Stir until well coated.

Using buttered spatula or wax paper evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Cool. Cut into 8 rectangles. Decorate with frosting and/or candies. Best if served the same day.

# Minty Chocolate Snowballs

## Ingredients

2 cups heavy whipping cream, whipped  
1 (16 ounce) package miniature marshmallows  
1/2 cup crushed peppermint candies  
1/2 cup chopped pecans  
1 (9 ounce) package chocolate wafers, crushed

## Directions

In a bowl, combine the whipped cream, marshmallows, candy and pecans. Cover and chill for 3 hours or overnight. Place wafer crumbs in a shallow dish. Stir marshmallow mixture; shape by 1/2 cupfuls into balls. Roll in crumbs until coated. Chill until serving.

# Snowshoe Cookies

## Ingredients

12 Nutter Butter peanut butter sandwich cookies  
1/3 cup semisweet chocolate chips, melted  
12 miniature marshmallows  
12 pretzel sticks

## Directions

Place cookies on a wire rack over a large piece of waxed paper. Drizzle chocolate over cookies in a crisscross pattern to form snowshoes. Let stand until chocolate has hardened. For ski poles, thread a marshmallow on one end of each pretzel stick. Serve a set of poles with a pair of snowshoes.

# Chocolate-Peanut Butter Mallow Bars

## Ingredients

1 (18.25 ounce) package devil's  
food cake mix  
1/2 cup butter, melted  
2/3 cup milk, divided  
3/4 cup creamy peanut butter  
1 (7 ounce) jar JET-PUFFED  
Marshmallow Creme  
1/2 cup PLANTERS Salted  
Peanuts  
6 squares BAKER'S Semi-Sweet  
Chocolate, coarsely chopped

## Directions

Heat oven to 350 degrees F. Mix dry cake mix, butter and 1/3 cup milk until blended; press 2/3 onto bottom of 13x9-inch pan. Bake 12 to 14 minutes or until center is almost set; cool 3 minutes. Meanwhile, mix peanut butter and remaining milk.

Spread peanut butter mixture onto crust; top with small spoonfuls of the marshmallow creme and remaining cake mixture. Sprinkle with nuts and chocolate; press gently into cake mixture.

Bake 18 minutes or just until center is set. Cool completely before cutting into bars.

# Cranberry Salad I

## Ingredients

1 pound fresh or frozen  
cranberries  
2 cups white sugar  
1 (20 ounce) can crushed  
pineapple  
8 ounces miniature marshmallows  
1 banana, peeled and sliced  
1/2 cup heavy cream, whipped

## Directions

If using frozen cranberries let thaw before using. In a food processor or blender grind the cranberries. Add the sugar, crushed pineapple and marshmallows. Let mixture stand overnight.

Just before serving stir in the sliced banana and whipped cream.

# S'mores Apples

## Ingredients

6 Granny Smith apples  
6 wooden sticks  
1 (14 ounce) package individually wrapped caramels, unwrapped  
2 tablespoons water  
1/2 teaspoon vanilla extract  
1 1/2 cups miniature marshmallows  
1 1/2 cups crushed graham crackers  
1 cup semi-sweet chocolate chips

## Directions

Insert wooden sticks 3/4 of the way into the stem end of each apple. Place apples on a cookie sheet covered with lightly greased aluminum foil.

Combine caramels and water in a saucepan over low heat. Cook, stirring often, until caramel melts and is smooth. Stir in the vanilla. Dip each apple into the caramel and gently run apples around insides of saucepan to scrape off some of the caramel. Scrape excess caramel from the apple bottoms using the side of the saucepan.

Combine the miniature marshmallows and graham crackers on a dinner plate. Roll the apples in the mixture to coat. Place on the aluminum foil and chill.

Put the chocolate chips in a microwave-safe bowl. Cook in the microwave for 30 second intervals, stirring between each, until melted and smooth. Drizzle over the apples and return them to the refrigerator until ready to serve.

# Pecan Divinity

## Ingredients

2 cups sugar  
1 cup water  
1 (7 ounce) jar marshmallow  
creme  
1 teaspoon vanilla extract  
1 1/2 cups chopped pecans

## Directions

In a large heavy saucepan, combine the sugar and water. Cook over medium heat, without stirring, until a candy thermometer reads 250 degrees F (hard-ball stage). Remove from the heat; stir in marshmallow cream, vanilla and pecans. Continue stirring until candy cools and begins to hold its shape when dropped from a spoon. Quickly drop by heaping teaspoonfuls onto waxed paper-lined baking sheet. Store in an airtight container at room temperature.

# Summer Pineapple Fluff

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 1/3 cups mayonnaise  
1 (20 ounce) can crushed pineapple, drained with juice reserved  
1 pint heavy cream, whipped  
1 (10.5 ounce) package miniature marshmallows

## Directions

In a large bowl, stir together softened cream cheese, mayonnaise, pineapple, and 3 tablespoons of reserved pineapple juice. Using a rubber spatula, gently fold whipped cream and marshmallows into the mixture. Add more pineapple juice, if needed, without making it too wet.

Transfer the salad to an attractive serving bowl, smoothing top with a rubber spatula or large spoon. Cover, and refrigerate 8 hours, or overnight. Serve chilled.

# Aunt Sally Cookies

## Ingredients

1 cup white sugar  
2 cups shortening  
2 egg yolks  
1 cup molasses  
5 1/2 cups all-purpose flour  
2 teaspoons cream of tartar  
4 teaspoons baking soda  
2 teaspoons salt  
1 tablespoon ground cinnamon  
1 tablespoon ground ginger  
1 cup sour milk

1 1/2 cups white sugar  
1/2 teaspoon distilled white vinegar  
1/2 cup water  
18 large marshmallows  
2 egg whites  
1 1/2 cups confectioners' sugar  
1 teaspoon vanilla extract

## Directions

In a large bowl, cream together 1 cup white sugar and shortening until smooth. Stir in the egg yolks and molasses. Combine the flour, cream of tartar, baking soda, salt, cinnamon and ginger; stir into the molasses mixture alternately with the sour milk. Cover and chill for 30 minutes.

Preheat oven to 350 degrees F (175 degrees C). On a lightly floured surface roll the dough out to 1/8 inch thickness. Cut into rectangular shapes (I like to use a Spam can). Place cookies 1 inch apart onto an ungreased baking sheet.

Bake for 8 to 10 minutes in the preheated oven, until lightly browned. Remove from baking sheets to cool on wire racks.

To make the frosting, combine 1 1/2 cups sugar, vinegar, water and marshmallows. Mix well and place over a pot of simmering water. When the marshmallows have melted, stir in the egg whites. Remove from heat and beat with an electric mixer for 7 minutes. Stir in the vanilla and confectioners' sugar until well blended. Frost cooled cookies.

# Grape Apple Coleslaw

## Ingredients

4 cups coleslaw mix  
1 cup miniature marshmallows  
1/2 cup raisins  
1 (6 ounce) tub vanilla yogurt  
1 large tart apple, chopped  
1/2 cup halved green grapes  
1/4 cup chopped walnuts

## Directions

In a serving bowl, combine the coleslaw mix, marshmallows, raisins and yogurt. Stir in the apple, grapes and walnuts. Cover and refrigerate until serving.

# Chocolate Coconut Cake

## Ingredients

1 (18.25 ounce) package  
chocolate cake mix with pudding  
1 cup sugar  
1 cup milk  
24 large marshmallows  
1 (14 ounce) package coconut  
GLAZE:  
1 1/2 cups sugar  
1 cup evaporated milk  
1/2 cup butter or margarine  
2 cups semisweet chocolate chips  
1 cup chopped almonds

## Directions

Mix cake according to package directions. Grease two 13-in. x 9-in. x 2-in. baking pans. Line bottom and sides of one pan with waxed paper; spray with nonstick cooking spray. Divide batter among pans. Bake at 350 degrees F for 15-20 minutes. Cool.

In a saucepan, bring sugar and milk to a boil. Reduce heat to medium and stir in marshmallows until smooth. Add coconut. Spread over cake in pan without waxed paper. Using paper to hold, remove second cake from pan, carefully turn over and place on top of filling; remove paper.

In another saucepan, bring sugar, milk and butter to a boil. Remove from heat; add chips and stir until smooth. Add nuts. Pour over cake; cool to room temperature. Chill overnight.

# Emily's Famous Marshmallows

## Ingredients

1 cup confectioners' sugar for dusting  
2 cups white sugar  
1 tablespoon light corn syrup  
1 1/4 cups water, divided  
4 tablespoons unflavored gelatin  
2 egg whites  
1 teaspoon vanilla extract

## Directions

Dust a 9x9 inch square dish generously with confectioners' sugar.

In a small saucepan over medium-high heat, stir together white sugar, corn syrup and 3/4 cup water. Heat to 250 to 265 degrees F (121 to 129 degrees C), or until a small amount of syrup dropped into cold water forms a rigid ball.

While syrup is heating, place remaining water in a metal bowl and sprinkle gelatin over the surface. Place bowl over simmering water until gelatin has dissolved completely. Keep in a warm place until syrup has come to temperature. Remove syrup from heat and whisk gelatin mixture into hot syrup. Set aside.

In a separate bowl, whip egg whites to soft peaks. Continue to beat, pouring syrup mixture into egg whites in a thin stream, until the egg whites are very stiff. Stir in vanilla. Spread evenly in prepared pan and let rest 8 hours or overnight before cutting.

# Chocolate Soup I

## Ingredients

1 cup milk  
1/2 cup heavy whipping cream  
2 tablespoons unsweetened  
cocoa powder  
2 tablespoons white sugar  
1/4 teaspoon vanilla extract  
1/4 teaspoon ground cinnamon

## Directions

Heat all but 2 tablespoons of the milk and the cream in a saucepan. Do not allow it to boil.

In a soup bowl mix the cocoa, sugar, vanilla, cinnamon and the reserved milk and cream. Pour the cocoa mixture into the hot milk and cream blending well. Return mixture to bowl and garnish with mini marshmallows or graham cracker bears.

# Mint Pie

## Ingredients

12 cream-filled chocolate sandwich cookies (such as Oreo®), crushed  
3 tablespoons butter, softened  
2 cups marshmallows  
3/4 cup milk  
1/3 cup mint liqueur  
1 cup whipping cream

## Directions

Combine the crushed sandwich cookies and the softened butter in a large bowl; mix well. Press cookie mixture into the bottom of a 9 inch pie pan.

Place the marshmallows and milk in a large, microwave safe bowl. Microwave on High for 3 minutes. Stir to combine. Allow marshmallow mixture to cool for 10 minutes. Stir in mint liqueur; cool completely, about 20 minutes.

Use an electric mixer to beat cream until lightly whipped. Stir into cooled marshmallow mixture. Pour into prepared pie pan and refrigerate until firm, 3 to 4 hours.

# Fruit Dip II

## Ingredients

1 (8 ounce) package cream  
cheese, softened  
1 (7 ounce) jar marshmallow  
creme

## Directions

Using an electric mixer, blend cream cheese and marshmallow  
creme until mixed thoroughly.

# Lydia's Cranberry Salad

## Ingredients

1 pound fresh cranberries  
1 1/2 cups white sugar  
2 pounds seedless red grapes,  
quartered  
1 (16 ounce) package miniature  
marshmallows  
2 cups chopped pecans  
1 (12 ounce) container frozen  
whipped topping, thawed

## Directions

In a food processor, grind cranberries. Transfer to a medium bowl, and mix with sugar. Chill overnight in the refrigerator.

In a large bowl, mix together cranberry mixture, marshmallows, pecans, and grapes. Fold in nondairy whipped topping 1 hour before serving.

# Beautiful Butterfly Treats

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package regular marshmallows  
6 cups KELLOGG'S® RICE KRISPIES® cereal  
Canned frosting  
Assorted candies

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add KELLOGG'S® RICE KRISPIES® cereal. Stir until well coated.

Using buttered spatula or wax paper evenly press mixture into 15 x 10 x 1-inch pan coated with cooking spray. Cool slightly. Using cookie cutters coated with cooking spray cut into butterfly shapes. Decorate with frosting and/or candies. Best if served the same day.

# Marshmallow Squares

## Ingredients

1 1/2 cups all-purpose flour  
1/3 cup packed brown sugar  
3/4 cup butter  
  
3/4 cup cold water  
1 (1 ounce) package unflavored gelatin  
3/4 cup white sugar  
1/8 teaspoon salt  
3/4 cup confectioners' sugar  
3/4 teaspoon baking powder  
1/2 teaspoon vanilla extract  
1/2 teaspoon almond extract  
1 dash food coloring

## Directions

Preheat the oven to 325 degrees F (165 degrees C). In a medium bowl, mix together the flour, brown sugar and butter until crumbly and well blended. Press the mixture into the bottom of an ungreased 9x9 inch baking pan.

Bake for 20 minutes in the preheated oven, until firm and golden. Set aside to cool.

Pour cold water into a medium saucepan and sprinkle the gelatin over it. Let stand 5 minutes. Stir in the white sugar and salt. Cook over medium heat, stirring to dissolve sugar and gelatin. When the mixture is clear, remove from heat and stir in the confectioners' sugar. Set aside until cool.

When the mixture has cooled to luke warm, stir in the baking powder, vanilla and almond extracts and any color of food coloring. Beat at high speed with an electric mixer until the mixture can hold a peak. Pour over the shortbread base and cool until the gloss disappears. Cut into 36 squares and enjoy!

# Cathedral Cookies

## Ingredients

1 cup semisweet chocolate chips  
2 tablespoons butter (no substitutes)  
1 egg, beaten  
3 cups pastel miniature marshmallows  
1/2 cup chopped pecans or walnuts  
1 cup flaked coconut

## Directions

In a heavy saucepan, melt chocolate chips and butter over low heat, stirring occasionally. Stir a small amount into the egg, then return all to pan. Cook and stir over low heat for 2 minutes. Pour into a bowl; let cool for 15 minutes. Gently stir in marshmallows and nuts. Chill for 30 minutes. Turn onto a sheet of waxed paper. Form into a roll about 1-1/2 in. diameter. Gently roll onto another sheet of waxed paper, cover the outside of the roll with the coconut. Wrap roll tightly, twisting ends to seal. Freeze for 4 hours or overnight. Remove waxed paper. Cut into 1/4-in. slices. Store in an airtight container in the refrigerator.

# Quick Little Devils

## Ingredients

1 (18.25 ounce) package devil's  
food cake mix  
3/4 cup butter or margarine,  
melted  
1 (7 ounce) jar marshmallow  
creme  
3/4 cup peanut butter

## Directions

In a bowl, combine cake mix and butter; mix well. Spread half the mixture into a greased 13-in. x 9-in. x 2-in. baking pan. Combine the marshmallow creme and peanut butter; carefully spread over cake mixture. Crumble reserved cake mixture over the top. Bake at 350 degrees F for 18-20 minutes or until a tooth pick inserted near the center comes out with moist crumbs (do not overbake). Cool completely. Cut into squares.

# Marshmallow Log

## Ingredients

2 cups flaked coconut  
2 cups miniature colored  
marshmallows  
2 cups crushed graham crackers  
1 (14 ounce) can sweetened  
condensed milk  
1 cup chopped walnuts  
10 candied cherries, quartered

## Directions

Sprinkle coconut evenly on a sheet of waxed paper. In a medium bowl, stir together marshmallows, graham cracker crumbs, condensed milk, walnuts and cherries. Shape into a log. Place on waxed paper and roll in coconut. Wrap with waxed paper and refrigerate until firm.

# S'mores

## Ingredients

1 large marshmallow  
1 graham cracker  
1 (1.5 ounce) bar chocolate candy bar

## Directions

Heat the marshmallow over an open flame until it begins to brown and melt.

Break the graham cracker in half. Sandwich the chocolate between the cracker and the hot marshmallow. Allow the marshmallow to cool a moment before eating.

# No Bake Cookies VII

## Ingredients

1 cup creamy peanut butter  
1 cup marshmallow fluff  
1 cup semisweet chocolate chips

## Directions

In a medium bowl, mix together the peanut butter and marshmallow fluff. Stir in chocolate chips. Roll into 1 inch balls and serve.

# Sweet Potato Pie with Marshmallow Meringue

## Ingredients

### Graham Cracker Crust:

1 1/2 cups crushed graham  
crackers  
1/3 cup white sugar  
5 tablespoons butter, melted  
1/8 teaspoon salt

### Sweet Potato Pie Filling:

1 1/2 cups canned sweet  
potatoes, drained and mashed  
1 cup packed brown sugar  
1 cup whipping cream  
3 large eggs  
1 teaspoon vanilla extract  
3/4 teaspoon ground cinnamon  
1/4 teaspoon ground mace  
1/4 teaspoon salt

### Meringue Topping:

2 cups miniature marshmallows  
1 tablespoon milk  
2 egg whites  
1/4 cup white sugar  
1/2 teaspoon vanilla extract  
1/4 teaspoon salt

## Directions

Preheat oven to 325 degrees F (165 degrees C).

Mix the graham cracker crumbs together with 1/3 cup white sugar, butter, and 1/8 teaspoon salt in a mixing bowl. Spread evenly over the bottom and sides of a 9 inch pie pan.

Bake the graham cracker crust in preheated oven until lightly browned, about 5 minutes. Remove from oven, and cool on a rack.

Preheat oven to 400 degrees F (200 degrees C).

To make the sweet potato filling, place the mashed sweet potatoes in a mixing bowl. Whisk in the brown sugar, whipping cream, eggs, vanilla, cinnamon, mace, and salt until smooth and evenly blended. Pour the sweet potato mixture into the baked graham cracker crust.

Bake the pie in preheated oven until the center is set, about 45 minutes. Remove from oven and cool on a rack.

To make the marshmallow meringue, place the marshmallows and milk in a pan; cook over low heat, folding mixture gently until marshmallows are half melted. Remove pan from the heat. Continue folding until marshmallows melt completely, and the mixture becomes smooth and fluffy.

Place the egg whites in a separate mixing bowl, and beat until soft peaks form. Gradually add 1/4 cup white sugar, and continue beating until stiff peaks form. Beat in vanilla and salt. Gently fold the egg whites into the marshmallow mixture, and spread over the top of the pie.

Return the pie to the oven and cook until the meringue is toasted, 5 to 10 minutes.

# Flower Power Cupcakes

## Ingredients

1 (18.25 ounce) package white cake mix  
1 cup boiling water  
1 pkg. (4 serving size) JELL-O Brand Strawberry Flavor Gelatin  
1 (8 ounce) tub COOL WHIP Whipped Topping, thawed  
Few drops food coloring, any color  
24 JET-PUFFED marshmallows  
24 JET-PUFFED Miniature Marshmallows  
1/4 cup colored sugar or colored sprinkles

## Directions

Prepare and bake cake mix as directed on package for 24 cupcakes; cool completely. Pierce cupcakes with wooden skewer or large fork at 1/4-inch intervals. Stir boiling water into dry gelatin mix at least 2 min. until completely dissolved. Spoon 2 tsp. of the gelatin over each cupcake. Refrigerate 3 hours.

Tint whipped topping with food coloring; spread about 2 Tbsp. of the whipped topping onto each cupcake.

Cut each large marshmallow crosswise into five pieces with clean kitchen scissors to resemble flower petals. Arrange five of the petals in flower shape on top of each cupcake; place a miniature marshmallow in center of each group of petals. Sprinkle each with 1/2 tsp. colored sugar. Store in refrigerator.

# Rhubarb Upside Down Cake I

## Ingredients

1 (18.25 ounce) package yellow cake mix  
6 cups chopped rhubarb  
1 cup white sugar  
3 cups miniature marshmallows

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

Place chopped rhubarb on the bottom of greased 9x13 inch pan. Sprinkle sugar evenly over rhubarb. Sprinkle marshmallows over rhubarb and sugar.

Prepare cake mix according to instructions on package. Pour over rhubarb and marshmallows in pan.

Bake at 350 degrees F (175 degrees C) for 1 hour. Cool in pan for 10 minutes, then invert onto serving dish so that rhubarb is on top.

# Cocoa Cola Cake

## Ingredients

1 (18.25 ounce) package white cake mix  
1 cup regular cola  
2 eggs  
1/2 cup buttermilk  
1/2 cup butter or margarine, melted  
1/4 cup baking cocoa  
1 teaspoon vanilla extract  
1 1/2 cups miniature marshmallows

**FUDGE FROSTING:**  
1/4 cup baking cocoa  
1/2 cup butter or margarine, cubed  
1/3 cup regular cola  
4 cups confectioners' sugar  
1 cup chopped pecans, toasted

## Directions

In a large mixing bowl, combine the first seven ingredients. Beat on medium speed for 2 minutes. Fold in marshmallows. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack for 15 minutes.

Meanwhile, for frosting, combine cocoa and butter in a saucepan. Cook over low heat until butter is melted. Stir in cola until blended. Bring to a boil, stirring constantly. Remove from the heat; stir in confectioners' sugar until smooth. Fold in pecans. Spread over cake. Let stand for 20 minutes before cutting.

# Frozen S'mores

## Ingredients

3/4 cup heavy cream  
6 ounces bittersweet or semisweet chocolate  
14 or so graham crackers  
1 pint vanilla ice cream, softened on microwave's defrost setting for 30 seconds  
1 pint chocolate ice cream, softened on microwave's defrost setting for 30 seconds  
12 large marshmallows

## Directions

Microwave cream and chocolate in a 1-quart glass measuring cup on high power until very hot, about 2 minutes. Whisk until chocolate melts into a smooth sauce.

Line an 8-inch square metal pan with plastic wrap, leaving an overhang. Arrange 1/3 of the graham crackers over bottom, cutting the final few with a knife to fit. Drizzle 1/3 of the sauce over the crackers; spread evenly. Freeze until chocolate is just set, 5 to 10 minutes.

Spread vanilla ice cream over the chocolate. Top with another cracker layer as before. Drizzle another 1/3 of the sauce over the crackers; spread evenly. Freeze until just set, 5 to 10 minutes. Spread chocolate ice cream over the crackers. Arrange a final layer of crackers over the ice cream. Spread remaining sauce over crackers.

Freeze until set, about 2 hours, or double-wrap in plastic and freeze up to 5 days.

To serve, lift dessert from pan; discard plastic wrap. Halve the dessert; cut each half into 6 slices. Return to freezer briefly. Toast marshmallows over a flame and serve alongside s'mores.

# Heavenly Pink Salad

## Ingredients

1 (21 ounce) can cherry pie filling  
1 (14 ounce) can sweetened condensed milk  
1 (11 ounce) can mandarin oranges, drained  
1 (15 ounce) can crushed pineapple  
1 cup shredded coconut  
2 cups miniature marshmallows  
1 (16 ounce) package frozen whipped topping, thawed

## Directions

Mix together the cherry pie filling, condensed milk, oranges, pineapple, coconut, marshmallows and whipped topping.

Chill for several hours and top with crushed pecans if desired.

# Peanut Butter Sheet Cake

## Ingredients

2 cups all-purpose flour  
2 cups sugar  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 cup water  
3/4 cup butter or margarine  
1/2 cup chunky peanut butter\*  
1/4 cup vegetable oil  
2 eggs  
1/2 cup buttermilk  
1 teaspoon vanilla extract  
GLAZE:  
2/3 cup sugar  
1/3 cup evaporated milk  
1 tablespoon butter or margarine  
1/3 cup chunky peanut butter\*  
1/3 cup miniature marshmallows  
1/2 teaspoon vanilla extract

## Directions

In a large mixing bowl, combine flour, sugar, baking soda and salt; set aside. In a saucepan, bring water and butter to a boil; stir in peanut butter and oil until blended. Add to dry ingredients; mix well. Combine eggs, buttermilk and vanilla; add to peanut butter mixture. Mix well.

Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F 16-20 minutes or until a toothpick inserted near the center comes out clean.

Meanwhile, combine sugar, milk and butter in a saucepan. Bring to a boil, stirring constantly; cook and stir for 2 minutes. Remove from the heat; stir in the peanut butter, marshmallows and vanilla until marshmallows are melted. Spoon over warm cake and carefully spread over the top. Cool completely.

# Salted Peanut Rolls

## Ingredients

24 ounces salted peanuts  
2 cups peanut butter chips  
1 (7 ounce) jar marshmallow  
creme  
1 (14 ounce) can sweetened  
condensed milk

## Directions

Spread 3 cups of the chopped peanuts into the bottom of a glass 9x13 inch pan. Melt peanut butter chips in the microwave or in a saucepan over low heat. Remove from heat and stir in the marshmallow cream and condensed milk. Pour over layer of peanuts, then sprinkle the remaining 1 cup peanuts over top. Chill until set, then cut into bars.

# Grandma's Red Hot Southern Sweet Potatoes

## Ingredients

3 1/2 pounds sweet potatoes,  
peeled and cubed  
1/4 cup butter or margarine,  
melted  
1/2 cup packed brown sugar  
1 1/4 cups cinnamon red hot  
candies  
3/4 cup water  
1 (10 ounce) package miniature  
marshmallows (optional)

## Directions

Place the sweet potatoes into a large saucepan with enough water to cover. Bring to a boil, and cook over medium heat until tender, about 25 minutes. Drain water, and place potatoes in a large casserole dish.

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

In a medium bowl, stir together the butter, brown sugar, red hot candies, and water. Pour over the sweet potatoes in the dish.

Bake for 1 hour in the preheated oven, until sweet potatoes are soft, and the candies are melted. After this, you may top with marshmallows, and return the dish to the oven for 10 minutes to toast them.

# Carnation® Famous Fudge

## Ingredients

1 1/2 cups granulated sugar  
2/3 cup NESTLE® CARNATION®  
Evaporated Milk  
2 tablespoons butter or margarine  
1/4 teaspoon salt  
2 cups miniature marshmallows  
1 1/2 cups NESTLE® TOLL  
HOUSE® Semi-Sweet Chocolate  
Morsels  
1/2 cup chopped pecans  
1 teaspoon vanilla extract

## Directions

LINE 8-inch-square baking pan with foil.

COMBINE sugar, evaporated milk, butter and salt in medium, heavy-duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil, stirring constantly, for 4 to 5 minutes. Remove from heat.

STIR in marshmallows, morsels, nuts and vanilla extract. Stir vigorously for 1 minute or until marshmallows are melted. Pour into prepared baking pan; refrigerate for 2 hours or until firm. Lift from pan; remove foil. Cut into pieces.

# Southern Moon Pies

## Ingredients

1/2 cup butter, softened  
1 cup white sugar  
1 egg  
1 cup evaporated milk  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
1/2 teaspoon salt  
1/2 cup unsweetened cocoa powder  
1 1/2 teaspoons baking soda  
1/2 teaspoon baking powder  
1/2 cup butter, softened  
1 cup confectioners' sugar  
1/2 teaspoon vanilla extract  
1 cup marshmallow creme

## Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a cookie sheet.

To Make Cookie Crusts: In a large mixing bowl, cream together 1/2 cup butter or margarine and white sugar. Add egg, evaporated milk, and vanilla. Mix well. In a separate bowl, mix together flour, salt, cocoa powder, baking soda, and baking powder. Add flour mixture slowly to sugar mixture while stirring. Mix just until all ingredients are combined.

Drop the dough onto greased cookie sheet by rounded tablespoonfuls. Leave at least 3 inches in between each one; dough will spread as it bakes.

Bake in preheated oven for 6 to 8 minutes, until firm when pressed with finger. Allow to cool at least one hour before filling.

To Make Marshmallow Filling: In a medium mixing bowl, blend together 1/2 cup butter or margarine, confectioners' sugar, flavored extract, and marshmallow creme. Mix until smooth. Assemble pies by spreading 1 to 2 tablespoonfuls of filling on flat side of a cookie crust, then covering filling with flat side of another cookie crust.

# Fluffy Hot Chocolate

## Ingredients

8 teaspoons sugar  
4 teaspoons baking cocoa  
4 cups milk  
1 1/2 cups miniature  
marshmallows  
1 teaspoon vanilla extract

## Directions

In a saucepan, combine the first four ingredients. Cook and stir over medium heat until the marshmallows are melted, about 8 minutes. Remove from the heat; stir in vanilla. Ladle into mugs.

# Fluffy Fruit Dip

## Ingredients

1 (7 ounce) jar marshmallow  
creme  
1 (8 ounce) package cream  
cheese, softened  
1 orange, zested  
1 fluid ounce orange liqueur

## Directions

In a large bowl, fold together the marshmallow creme and cream cheese.

Stir in grated zest and liqueur or juice. Refrigerate until chilled.

# Ambrosia Salad

## Ingredients

1 (11 ounce) can mandarin oranges, drained  
1 (8 ounce) can pineapple chunks, drained  
1 cup miniature marshmallows  
1 cup flaked coconut  
1 cup sour cream

## Directions

In a large bowl, combine the oranges, pineapple, marshmallows and coconut. Add sour cream and toss to mix. Cover and refrigerate for several hours.

# Easy-as-Pie Lemon 'Meringue'

## Ingredients

35 NILLA Wafers, finely crushed  
2 tablespoons sugar  
1/4 cup butter or margarine,  
melted  
1/4 cup sugar  
2 tablespoons cornstarch  
2 1/2 cups water  
2 pkg. (4 serving size) JELL-O  
Brand Lemon Flavor Gelatin  
1 1/2 teaspoons grated lemon  
peel  
4 cups JET-PUFFED Miniature  
Marshmallows  
1/4 cup milk  
2 cups thawed COOL WHIP  
Whipped Topping

## Directions

Preheat oven to 350 degrees F. Mix wafer crumbs, 2 Tbsp. sugar and the butter until well blended. Press firmly onto bottom and up side of 9-inch pie plate. Bake 5 min.; set aside.

Mix 1/4 cup sugar and the cornstarch in medium saucepan. Gradually add water, stirring until well blended. Bring to boil on medium heat. Boil 8 min., stirring constantly. Remove from heat. Add dry gelatin mixes and lemon peel; stir until gelatin is completely dissolved. Refrigerate 1 hour or until slightly thickened, stirring occasionally. Pour into crust.

Microwave marshmallows and milk in large microwaveable bowl on HIGH 1-1/2 min. or until marshmallows are completely melted, stirring after 1 min. Stir until mixture is well blended. Refrigerate 15 min. or until completely cooled. Gently stir in whipped topping; spread over gelatin mixture. Refrigerate at least 3 hours or until firm. Store leftover pie in refrigerator.

# Crispy Chocolate Log

## Ingredients

1 (10 ounce) package large marshmallows  
1/4 cup butter or margarine  
1/4 cup peanut butter  
5 1/2 cups crisp rice cereal  
1 1/3 cups semisweet chocolate chips  
3/4 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.

# Chocolate Dream Cake

## Ingredients

1 (18.25 ounce) package  
chocolate cake mix  
1 (21 ounce) can cherry pie filling  
1 (10.5 ounce) package miniature  
marshmallows

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

Mix cake batter according to directions on package. Coat bottom of prepared pan with a layer of marshmallows, then pour batter over marshmallows. Spread cherry pie filling on top of batter layer.

Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool. Serve with whipped topping if desired.

# Almond Bark Drop Cookies

## Ingredients

2 pounds white confectioners' coating  
1 cup peanut butter  
2 cups dry-roasted peanuts  
3 cups crisp rice cereal  
2 cups miniature marshmallows

## Directions

In a microwave oven or over a double boiler, melt the white confectioners' coating, stirring frequently until smooth. Remove from heat. Stir in peanut butter until well blended. Fold in the peanuts, crisp rice cereal and marshmallows. Drop by heaping spoonfuls onto waxed paper lined baking sheets.

Chill until set. Store in refrigerator.

# Disappearing Fruit Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (7 ounce) jar marshmallow creme  
1 tablespoon lime juice  
1 teaspoon grated lime peel  
dash ground ginger  
Assorted fresh fruit

## Directions

In a mixing bowl, beat the cream cheese, marshmallow creme, lime juice, lime peel and ginger until smooth. Serve with fruit. Refrigerate leftovers.

# Graham Coconut Treats

## Ingredients

3 eggs, lightly beaten  
1 1/2 cups sugar  
1 cup butter or margarine  
4 cups miniature marshmallows  
3 cups graham cracker crumbs  
3/4 cup flaked coconut  
3/4 cup chopped pecans  
1 1/2 teaspoons vanilla extract

## Directions

In a double boiler, combine eggs, sugar and butter. Cook and stir over boiling water until mixture thickens and reaches 160 degrees F. Remove from the heat; cool. Add remaining ingredients; mix well. Spoon into a greased 13-in. x 9-in. x 2-in. baking pan. Refrigerate for at least 2 hours. Cut into squares.

# Best Ever Fudge

## Ingredients

2 cups white sugar  
1 cup milk  
1 teaspoon vanilla extract  
1 cup butter  
25 marshmallows, quartered  
2 cups milk chocolate chips  
2 cups semi-sweet chocolate chips  
2 (1 ounce) squares unsweetened chocolate  
1 cup chopped pecans

## Directions

Grease 1 - 11x16 inch jelly roll pan. Set aside.

Combine sugar, milk, vanilla and butter in large, heavy saucepan. Bring to a boil, stirring occasionally. Boil for 2 minutes.

Remove from heat and add marshmallows, semi-sweet chocolate chips, milk chocolate chips and unsweetened chocolate. Stir until melted and smooth. Stir in nuts. Mix well.

Pour into prepared pans. Let fudge sit at least 24 hours before cutting into squares. Refrigerate for easier cutting.

# Mississippi Mud Brownies

## Ingredients

1 cup butter  
1/3 cup unsweetened cocoa powder  
2 cups white sugar  
4 eggs  
2 teaspoons vanilla extract  
1 1/2 cups all-purpose flour  
1 pinch salt  
1/2 cup chopped pecans  
1 (10.5 ounce) package miniature marshmallows

1/3 cup unsweetened cocoa powder  
1/2 cup butter  
4 cups confectioners' sugar  
1 teaspoon vanilla extract  
1/3 cup milk

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a large saucepan over medium heat, melt 1 cup of butter. Remove from heat and stir in cocoa until smooth. Mix in the white sugar, eggs and 2 teaspoons vanilla. Mix in the flour, then fold in pecans and marshmallows. Spread evenly into the prepared pan.

Bake for 25 to 30 minutes in the preheated oven, until brownies start to pull away from the sides of the pan. Let cool in pan.

To make the frosting: In a medium saucepan, melt together 1/2 cup of butter and 1/3 cup of cocoa. Mix in confectioners' sugar and 1 teaspoon vanilla until smooth. Gradually beat in the milk, a tablespoon at a time until icing is a nice spreading consistency.

# Spiderweb Brownies

## Ingredients

4 (1 ounce) squares unsweetened chocolate  
3/4 cup butter or margarine  
2 cups sugar  
3 eggs, beaten  
1 teaspoon vanilla extract  
1 cup all-purpose flour  
1 cup chopped pecans or walnuts  
1 (7 ounce) jar marshmallow creme  
1 (1 ounce) square semisweet chocolate

## Directions

In a saucepan over low heat, stir unsweetened chocolate and butter until chocolate is melted. Remove from the heat; stir in sugar. Cool for 10 minutes. Blend in eggs and vanilla. Stir in flour and nuts. Pour into a greased foil-lined 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 30 minutes or until a toothpick inserted in the center comes out clean (do not overbake). Immediately drop marshmallow cream by spoonfuls over hot brownies; spread evenly. Cool on a wire rack. Lift out of the pan; remove foil. Place on a serving tray. For web decoration, melt semisweet chocolate and pour into a small resealable plastic bag. Cut a small hole in one corner of the bag; drizzle chocolate over creme in a spiderweb design.

# Duo-Chocolate Fudge

## Ingredients

1 pound milk chocolate  
1 pound semi-sweet chocolate chips  
2 1/2 tablespoons butter  
2 cups marshmallow creme  
2 cups chopped walnuts (optional)  
  
1 (12 fluid ounce) can evaporated milk  
4 cups white sugar

## Directions

Lightly butter one 9x13 inch pan.

In a large bowl, combine the milk chocolate, semi-sweet chocolate, butter, marshmallow cream and nuts.

In a large saucepan over medium heat, combine the evaporated milk and sugar. Stir constantly and bring to a boil for 4 minutes.

Pour hot sugar mixture over chocolate mixture and stir with large spoon until well blended (do this quickly before fudge begins to harden). Once this is well blended, pour fudge into a buttered 9x13 inch baking pan. Spread out and smooth into pan.

Set aside to cool and harden, about 6 hours. Cut into squares when ready to serve.

# Peanut Treats

## Ingredients

3 cups salted or dry roasted peanuts  
3 tablespoons butter  
2 cups peanut butter chips  
1 (14 ounce) can sweetened condensed milk  
2 cups miniature marshmallows

## Directions

Place 1 1/2 cups of the peanuts in an ungreased 7x11 inch baking pan; set aside.

In a saucepan, melt butter and peanut butter chips over low heat. Add sweetened condensed milk and marshmallows.

Cook and stir until melted. Pour over peanuts and sprinkle remaining peanuts on top. Cover and refrigerate; cut into bars when set.

# Candied Baked Beans

## Ingredients

1 (28 ounce) can baked beans  
1 cup packed brown sugar  
1 (16 ounce) package large  
marshmallows

## Directions

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

In a 9x13 inch baking dish, combine the beans and brown sugar.  
Mix together well and cover with a single layer of marshmallows.

Bake for 15 to 20 minutes or until marshmallows are golden brown.

# Coco-Cola Cake I

## Ingredients

1 cup butter  
1/4 cup unsweetened cocoa powder  
1 cup cola-flavored carbonated beverage  
2 cups all-purpose flour  
2 cups white sugar  
1 teaspoon baking soda  
1/2 cup buttermilk  
2 eggs  
1 teaspoon vanilla extract  
1 1/2 cups miniature marshmallows

## Directions

Heat to boiling: butter, cocoa and cola drink.

Remove from heat and add flour, sugar, baking soda and mix gently. Stir in buttermilk, eggs, vanilla and marshmallows.

Pour into greased 13 x 9-inch pan. Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes. Cake can be frosted while warm. Makes 10 to 12 servings.

# Whoopie Pies III

## Ingredients

6 tablespoons butter, softened  
1 cup white sugar  
1 egg  
2 cups all-purpose flour  
5 tablespoons unsweetened cocoa powder  
1 1/2 teaspoons baking soda  
1 teaspoon salt  
1 cup milk  
1 teaspoon vanilla extract  
3/4 cup butter, softened  
3/4 cup confectioners' sugar  
1/4 teaspoon vanilla extract  
1 cup marshmallow creme  
1 tablespoon milk

## Directions

Preheat oven to 375 degrees F (190 degrees C).

To Make Cookies: Cream 6 T butter, 1 cup sugar and egg in bowl.

In a separate bowl, mix together 2 cups flour, 5 T cocoa, 1 1/2 t soda, and 1 t salt. Add to butter mixture alternately with 1 cup milk and 1 teaspoon vanilla, mixing well after each addition.

Drop by teaspoonfuls onto cookie sheets. Bake for 10 minutes. Remove to wire rack to cook completely.

To Make Filling: Cream 3/4 cup margarine and 3/4 cup confectioners' sugar in bowl until light and fluffy. Blend in 1/4 teaspoon vanilla, 1 cup marshmallow creme and 1 tablespoon milk. Spread on half the cooled cookies; top with remaining cookies.

# Cathedral Windows II

## Ingredients

1/4 cup butter  
2 cups semisweet chocolate chips  
2 eggs, beaten  
1 (10.5 ounce) package rainbow colored miniature marshmallows  
1 cup chopped pecans  
1/3 cup confectioners' sugar for decoration

## Directions

Melt together the butter and chocolate chips in the top of a double boiler or in the microwave. Stir to blend, then stir in the eggs, colored marshmallows and pecans.

Pour the mixture into a 9x5 inch loaf pan, lined with foil. Dust with powdered sugar and refrigerate until firm.

Remove chilled dough from loaf pan, remove the foil, and slice into 1/4 inch slices.

# No Fail Chocolate Fudge

## Ingredients

1 1/2 cups confectioners' sugar  
1/3 cup skim milk  
6 tablespoons butter  
1 cup semisweet chocolate chips  
3/4 cup marshmallow creme  
1/4 teaspoon vanilla extract  
3 tablespoons cocoa

## Directions

Grease one 8x8 inch pie pan and set aside.

In a heavy saucepan over medium heat, combine the powdered sugar, milk and butter. Mix well and stir constantly until candy thermometer reads 238 degrees F (112 degrees C).

Remove from heat and add chocolate chips, marshmallow creme, vanilla and cocoa. Quickly stir together and pour into prepared pan. Cool and serve. Refrigerate in an airtight container.

# My Grandma's Peanut Butter Fudge

## Ingredients

1 cup crunchy peanut butter  
1 cup marshmallow cream  
2 cups white sugar  
2/3 cup milk  
1 teaspoon vanilla extract

## Directions

Mix together the peanut butter and marshmallow cream in a bowl; set aside. Lightly grease a square glass dish with butter.

Stir together the sugar and milk in a saucepan over medium-high heat; stirring occasionally, bring to a boil at 234 degrees F (110 degrees C) and then immediately remove from heat and stir in the peanut butter mixture and the vanilla; pour into the prepared dish and allow to cool to room temperature before serving.

# Fresh Cranberry Salad

## Ingredients

1 pound cranberries  
8 ounces miniature marshmallows  
2 cups white sugar  
1 (20 ounce) can crushed  
pineapple with juice  
1 banana, sliced  
1 cup unsweetened whipped  
cream

## Directions

In a food processor or blender, coarsely grind the cranberries. Place ground cranberries in a large bowl and stir in the marshmallows, sugar and pineapple. Let mixture stand overnight in the refrigerator. Just before serving, stir in the sliced banana and whipped cream.

# Taffy Apple Salad II

## Ingredients

1 (20 ounce) can pineapple chunks, juice reserved  
2 cups miniature marshmallows  
2 tablespoons all-purpose flour  
1 tablespoon white wine vinegar  
1/2 cup white sugar  
5 apple - peeled, cored, and chopped  
1 cup peanuts  
1 (8 ounce) container frozen non-dairy whipped topping

## Directions

In a large bowl, combine drained pineapple chunks with marshmallows. Cover and refrigerate for 24 hours.

In a medium saucepan, whisk together the reserved pineapple juice, flour, vinegar and sugar. Heat until mixture boils and thickens. Cover and refrigerate for 24 hours.

Before serving, mix together the marshmallow mixture, pineapple juice mixture, apples and peanuts. Gently fold in whipped topping and serve.

# Grandma's Five Cup Salad

## Ingredients

1 (11 ounce) can mandarin oranges, drained  
1 (8 ounce) can crushed pineapple, drained  
2 cups miniature marshmallows  
1 cup flaked coconut  
6 ounces sour cream

## Directions

Combine the oranges, pineapple, marshmallows, coconut, and sour cream. Stir till mixed well. Refrigerate till cold. Serve.

# Grandma's Peanut Butter

## Ingredients

1 cup creamy peanut butter  
1 cup corn syrup  
1/2 cup marshmallow creme  
2 tablespoons maple syrup  
1 teaspoon hot water

## Directions

In a mixing bowl, combine all ingredients and beat until smooth.  
Store in an airtight container.

# Church Windows I

## Ingredients

1/2 cup butter  
2 cups semisweet chocolate chips  
1 (10.5 ounce) package rainbow  
colored miniature marshmallows  
1 (8 ounce) package flaked  
coconut

## Directions

Melt butter in top of double boiler over hot water. Add chocolate morsels; stir until melted, then remove from heat. Let cool. Add marshmallows; stir lightly.

Spread half of the coconut in a greased 9x9x2 - inch pan. Spread chocolate mixture over coconut in pan. Top with remaining coconut. Press down with a spoon. Refrigerate until set. When well chilled, cut into small squares.

# Fruit Salad Dessert

## Ingredients

1 egg  
1/4 cup sugar  
1 tablespoon lemon juice  
2 teaspoons butter or margarine  
1 (8 ounce) can pineapple chunks, drained  
1/2 cup green grapes  
1/2 cup fresh orange pieces  
1/2 cup miniature marshmallows  
1/2 cup whipping cream  
1 tablespoon confectioners' sugar

## Directions

In a small saucepan, combine egg, sugar, lemon juice and butter; cook and stir over low heat for 5-7 minutes or until thickened. Cool. Meanwhile, combine pineapple, grapes, oranges and marshmallows in a small bowl; set aside. In a small mixing bowl, beat cream and confectioners' sugar until soft peaks form. Fold into fruit mixture. Add cooled dressing. Chill for at least 1 hour.

# Fruited Coleslaw

## Ingredients

3 cups shredded cabbage  
3 cups crushed pineapple in  
syrup, drained  
1 cup apple, cored and chopped  
1/2 cup miniature marshmallows  
1/2 cup chopped celery  
1 cup diced canned peaches,  
drained  
1/2 cup mayonnaise  
1/2 teaspoon salt

## Directions

In a large mixing bowl, combine cabbage, pineapple, apple, marshmallows, celery, peaches, mayonnaise, and salt. Toss until the mixture is well coated with the mayonnaise. Refrigerate until you are ready to serve.

# Rhubarb Upside Down Cake II

## Ingredients

2 tablespoons butter  
4 cups diced rhubarb  
1 cup white sugar  
1 (3 ounce) package strawberry  
flavored gelatin mix  
2 cups miniature marshmallows  
1 (18.25 ounce) package white  
cake mix

## Directions

Preheat oven to 350 degrees F (175 degrees C). Spread butter in the bottom of a 9x13 inch pan.

Spread the rhubarb in an even layer on the bottom of the pan. Sprinkle with sugar, and then with the strawberry gelatin mix. Cover with an even layer of miniature marshmallows. Prepare the cake mix according to package instructions. Spread on top of marshmallows.

Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

# Coconut Sweet Potato Bake

## Ingredients

2 (40 ounce) cans cut sweet potatoes, drained  
1 pound butter or margarine  
1 cup sugar  
1 cup milk  
4 teaspoons ground cinnamon  
1 teaspoon ground nutmeg  
1 (14 ounce) package flaked coconut  
2 teaspoons vanilla extract  
6 cups miniature marshmallows

## Directions

Divide sweet potatoes among four greased 13-in. x 9-in. x 2-in. baking dishes. In a large saucepan over medium heat, combine butter, sugar, milk, cinnamon and nutmeg; cook and stir until butter is melted and mixture is smooth. Remove from the heat; stir in coconut and vanilla. Pour over sweet potatoes.

Cover and bake at 350 degrees F for 45 minutes. Uncover; sprinkle each with 1-1/2 cups marshmallows. Bake 5-10 minutes longer or until marshmallows just begin to puff and melt.

# Butterscotch Bars I

## Ingredients

3 cups zwieback cracker crumbs  
2 cups miniature marshmallows  
1 cup chopped pecans  
2/3 cup packed brown sugar  
1 cup evaporated milk  
2 cups butterscotch chips  
1/2 teaspoon vanilla extract

## Directions

In a large bowl combine zwieback crumbs, marshmallows, nuts and brown sugar.

In a saucepan over low heat cook the evaporated milk and butterscotch chips. Stir mixture constantly until the chips have melted and the mixture is smooth. Reserve 1/2 cup of the butterscotch mixture for glaze. Combine the remainder with the dry mixture and mix well.

Spread batter into one 8 inch square buttered baking pan. Drizzle reserved butterscotch mixture over the top. Refrigerate bars for several hours or overnight before cutting and serving. Store leftovers in a covered container in the refrigerator.

# Watergate Salad

## Ingredients

1 pkg. (4 serving size) JELL-O  
Pistachio Flavor Instant Pudding &  
Pie Filling  
1 (20 ounce) can DOLE Crushed  
Pineapple, in juice, undrained  
1 cup JET-PUFFED Miniature  
Marshmallows  
1/2 cup chopped PLANTERS  
Pecans  
1 1/2 cups thawed COOL WHIP  
Whipped Topping

## Directions

Mix dry pudding mix, pineapple, marshmallows and pecans in large bowl until well blended.

Add whipped topping; stir gently until well blended. Cover.

Refrigerate 1 hour or until ready to serve.

# Coconut Ghost Treats

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package regular marshmallows  
6 cups Kellogg's® Rice Krispies®  
12 wooden ice cream sticks  
Flaked coconut  
Canned frosting or decorating gel  
Assorted candies

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add KELLOGG'S RICE KRISPIES cereal. Stir until well coated.

Using 1/2-cup measuring cup coated with cooking spray, divide warm cereal mixture into portions. Using buttered hands shape each portion into ghost shape. Decorate with coconut, frosting and/or candies. Best if served the same day.

# Toasty Campfire Cookies

## Ingredients

5 (1 ounce) squares chopped white chocolate  
20 oatmeal cookies  
1 (1.55 ounce) bar milk chocolate candy  
1 cup miniature marshmallows

## Directions

Melt white chocolate in a double boiler, spread evenly over the bottoms of the cookies. Break up the milk chocolate bar into 10 pieces, and place 1 piece onto the white chocolate side of 10 cookies. Place the marshmallows on top of the milk chocolate. Top with the remaining cookies, creating a chocolate-marshmallow sandwich.

Toast cookies over a campfire, or stove using tongs until the chocolate and marshmallow has melted, about 3 minutes.

# Elisa's Famous Fudge

## Ingredients

1 1/2 cups white sugar  
2/3 cup evaporated milk  
2 tablespoons butter  
1/4 teaspoon salt  
1 (7 ounce) jar marshmallow  
creme  
3/4 cup semisweet chocolate  
chips  
3/4 cup butterscotch chips  
1/2 cup chopped pecans  
1 teaspoon vanilla extract

## Directions

Line an 8-inch square dish with foil.

In a heavy saucepan over medium heat, combine sugar, evaporated milk, butter and salt. Bring to a boil and let roll 5 minutes. Remove from heat and stir in marshmallow creme, chocolate chips, butterscotch chips, pecans and vanilla. Continue stirring until marshmallow creme is melted and all ingredients are thoroughly combined. Pour into prepared dish.

Refrigerate for 2 hours, until firm. Lift from dish, remove foil, and cut into pieces.

# Kooky Cut-Outs Treats

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package regular marshmallows  
6 cups KELLOGG'SB® RICE KRISPIESB® cereal or KELLOGG'SB® COCOA KRISPIESB® cereal  
Canned frosting or decorating gel  
Assorted candies

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add KELLOGG'SB® RICE KRISPIESB® cereal. Stir until well coated.

Using buttered spatula or wax paper evenly press mixture into 15 x 10 x 1-inch pan coated with cooking spray. Cool slightly. Using cookie cutters coated with cooking spray cut into desired shapes. Decorate with frosting and/or candies. Best if served the same day.

# Coffee Lover's Dessert

## Ingredients

10 large marshmallows  
1/2 cup brewed coffee  
1/2 cup whipping cream, whipped

## Directions

In a heavy saucepan, combine marshmallows and coffee; cook and stir over low heat until melted. Remove from the heat and cool to room temperature. Fold in whipped cream. Spoon into individual dessert dishes. Chill.

# Rhubarb Pudding Dessert

## Ingredients

1 cup graham cracker crumbs  
2 tablespoons sugar  
1/4 cup butter or margarine,  
melted

### FILLING:

1 cup sugar  
3 tablespoons cornstarch  
4 cups chopped fresh or frozen  
rhubarb  
1/2 cup water  
3 drops red food coloring  
1/2 cup whipping cream, whipped  
1 1/2 cups miniature  
marshmallows  
1 (3.4 ounce) package instant  
vanilla pudding mix

## Directions

Combine the crumbs, sugar and butter; set aside 2 tablespoons. Press remaining crumbs into an ungreased 11-in. x 7-in. x 2-in. baking dish. Bake at 350 degrees F for 8-10 minutes; cool.

For filling, combine sugar and cornstarch in a saucepan. Add rhubarb and water; bring to a boil. Cook and stir for 2 minutes or until thickened. Stir in food coloring if desired. Spread over the crust; chill.

Combine whipped cream and marshmallows; spread over rhubarb layer. Prepare pudding mix according to package directions for pie filling; spread over marshmallow layer. Sprinkle with reserved crumbs. Cover and refrigerate for 4 hours or overnight.

# Chocolate Supreme Pie

## Ingredients

1 (9 inch) prepared graham cracker crust  
25 large marshmallows  
5 (1.5 ounce) bars milk chocolate candy  
1/2 cup milk  
1 (8 ounce) container frozen whipped topping, thawed

## Directions

In a medium saucepan combine marshmallows, chocolate bars, and milk. Melt over low heat, stirring frequently, until mixture is smooth. Allow to cool for 30 minutes.

Fold whipped topping into chocolate mixture and pour mixture into pie shell. Chill for 24 hours before serving.

# Creamy Hot Chocolate

## Ingredients

1 (14 ounce) can EAGLE  
BRANDB® Sweetened  
Condensed Milk  
1/2 cup unsweetened cocoa  
1 1/2 teaspoons vanilla extract  
1/8 teaspoon salt  
6 1/2 cups hot water  
Mini marshmallows (optional)

## Directions

In large saucepan over medium heat, combine sweetened condensed milk, cocoa, vanilla and salt; mix well. Slowly stir in water. Heat through, stirring occasionally. Do not boil. Top with marshmallows, (optional). Store covered in refrigerator.

# Mother's Day Garden

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package regular marshmallows  
6 cups Kellogg's® Rice Krispies® cereal or Kellogg's® Cocoa Krispies® cereal  
Fresh strawberries, pineapple, blueberries, kiwifruit, apples and/or raspberries  
Canned frosting or decorating gel  
Food coloring

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add Kellogg's® Rice Krispies® cereal. Stir until well coated.

Using buttered spatula or wax paper evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Cool.

Cut fruits into flower shapes and arrange on top. Use tinted frosting to add flower stems and grass. Cut into 2-inch squares. Serve the same day.

# Mama's Ambrosia

## Ingredients

2 (11 ounce) cans mandarin orange segments, drained  
2 (15.25 ounce) cans fruit cocktail, drained  
1 cup chopped walnuts  
2 cups miniature marshmallows  
2 cups flaked coconut  
1 (8 ounce) container sour cream

## Directions

In a large bowl, mix together the oranges, fruit cocktail, walnuts, marshmallows, and coconut. Fold in the sour cream. Chill for at least an hour, and stir again before serving.

# Fruity Krispy Treats

## Ingredients

1/4 cup butter  
1 (10.5 ounce) package fruit  
flavored mini marshmallows  
6 cups fruit-flavored breakfast  
cereal (such as Post Fruity  
Pebbles®)

## Directions

Spray an 8x10-inch pan with cooking spray.

In a large saucepan over low heat, melt the butter. Gently stir the marshmallows into the butter, and allow to fully melt. Stir until the butter and marshmallows are blended, remove pan from heat, and stir in the breakfast cereal until the cereal is completely coated with the melted marshmallows. Spread the mixture out into the prepared pan, refrigerate for 1 hour to set, and cut into bars.

# Whoopie Pies

## Ingredients

1 cup butter or margarine,  
softened  
1 1/2 cups sugar  
2 teaspoons vanilla extract  
2 eggs  
4 cups all-purpose flour  
3/4 cup baking cocoa  
1/2 teaspoon salt  
2 teaspoons baking soda  
1 cup water  
1 cup buttermilk  
FILLING:  
2 cups marshmallow creme  
2 cups confectioners' sugar  
1/2 cup butter or margarine,  
softened  
2 teaspoons vanilla extract

## Directions

In a mixing bowl, beat butter, sugar, vanilla and eggs until well mixed. Combine dry ingredients; add to butter mixture alternately with water and buttermilk. Drop by teaspoonfuls onto greased baking sheets. Bake at 375 degrees F for 5-7 minutes or until done. Cool completely. In a small mixing bowl, beat filling ingredients until fluffy. Spread filling on half of the cookies, then top with remaining cookies.

# Chocolatey Photo Frame

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package regular marshmallows  
6 cups KELLOGG'S® COCOA KRISPIES® cereal  
Canned frosting or decorator gel  
Food coloring  
Assorted candies and/or multi-colored sprinkles

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add KELLOGG'S® COCOA KRISPIES® cereal. Stir until well coated.

Using buttered spatula or wax paper evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Cool.

Trim desired photograph to about 10 x 6-inches. Cut a piece of wax paper to same size as photograph. Place wax paper on center of cereal mixture. Top wax paper with photograph. Decorate edges of cereal mixture with frosting and/or candies. Best if served the same day.

# Fruit Dip I

## Ingredients

1 (8 ounce) package cream  
cheese, softened  
2 (7 ounce) jars marshmallow  
creme

## Directions

Using an electric mixer, beat the cream cheese until smooth. Add marshmallow creme and blend the mixture until smooth. Enjoy!

# Chocolate Bar Pie II

## Ingredients

1 (9 inch) prepared graham cracker crust  
6 (1.45 ounce) bars milk chocolate with almonds, coarsely chopped  
2 cups miniature marshmallows  
1/2 cup milk  
1 pinch salt  
1 cup heavy whipping cream

## Directions

Place chopped chocolate bars, marshmallows, milk, and salt in the top of a double boiler. Heat and stir until mixture is melted and smooth. Remove from heat and allow to cool, stirring occasionally.

In a medium bowl, beat cream until soft peaks form. Fold cream into cooled chocolate mixture. Pour mixture into graham cracker crust. Chill before serving. This pie is also delicious frozen.

# Holiday Refrigerator Cake

## Ingredients

1/2 pound marshmallows,  
quartered  
1 cup cream  
1 cup graham cracker crumbs  
1 cup chopped candied cherries  
1 cup chopped candied pineapple  
1 cup dates, pitted and chopped  
1 cup chopped salted pecans  
2 teaspoons orange zest  
2 teaspoons sherry  
1 cup whipped cream

## Directions

Heat marshmallows and cream over low heat, folding over and over until marshmallows are half melted. Remove from heat, and continue folding until mixture is smooth and fluffy. Cool.

Add 3/4 cup graham cracker crumbs, fruit, nuts, orange rind and sherry to the marshmallows. Stir to combine.

Sprinkle a buttered loaf pan with 1/4 cup graham cracker crumbs, then pour the marshmallow concoction over crumbs. Chill thoroughly. Slice, and serve plain or with whipped cream.

# Super Easy Rocky Road Candy

## Ingredients

3 (7 ounce) bars milk chocolate with almonds candy (such as Hershey's® Milk Chocolate with Almonds)  
1 cup miniature marshmallows

## Directions

Place the candy bars in a microwave safe bowl, and cook in the microwave on Low until melted, approximately 5 minutes. Stir and allow to cool enough to prevent the marshmallows from melting when added to the chocolate. Once cool, stir in the marshmallows and pour into a 8x8 inch baking dish. Refrigerate until firm, about 2 hours. Break into pieces to serve.

# Citrus Sorbet Pie

## Ingredients

2/3 cup boiling water  
1 (3 ounce) package JELL-O  
Orange Flavor Gelatin  
1 cup orange sherbet  
2 cups thawed COOL WHIP  
Whipped Topping  
2 cups JET-PUFFED Miniature  
Marshmallows  
1 (8 ounce) can crushed pineapple  
in juice, drained  
1 HONEY MAID Graham Pie Crust  
(6 oz.)

## Directions

Add boiling water to gelatin mix in large bowl; stir 2 minutes until completely dissolved. Add sherbet; stir with whisk until melted. Add COOL WHIP, marshmallows and pineapple; stir until well blended. Refrigerate 10 minutes or until mixture is very thick and will mound.

Pour into crust.

Freeze 4 hours or until firm.

# S'More Bars II

## Ingredients

1 1/2 cups butter, melted  
4 cups graham cracker crumbs  
6 (1.5 ounce) bars milk chocolate  
candy bars  
2 cups miniature marshmallows

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a medium bowl, mix together the melted butter and graham cracker crumbs. Press half of the graham cracker mixture into the bottom of the prepared pan. In the microwave or in a metal bowl over a pan of simmering water, melt chocolate chips, stirring frequently until smooth. Remove from heat and spread over the graham cracker layer. For easier spreading, refrigerate the crust while the chocolate is melting. Make a layer of marshmallows over the chocolate and top with the remaining graham cracker crumbs.

Bake for 15 minutes in the preheated oven, cool and cut into squares.

# Jelly Bean Nests

## Ingredients

2 cups miniature marshmallows  
1/4 cup butter  
4 cups chow mein noodles

## Directions

Butter a 12 cup muffin tin.

Combine marshmallows and butter over medium heat in a saucepan; stir until the butter and marshmallows have melted. Stir in the chow mein noodles, coat well. Butter fingers and press the mixture into the bottom and sides of the prepared muffin tin. Refrigerate until firm.

# Frog Eyed Salad

## Ingredients

1 cup white sugar  
3 egg yolks  
2 tablespoons all-purpose flour  
2 cups pineapple juice  
1 tablespoon lemon juice  
1 (16 ounce) package acini di pepe pasta  
2 (20 ounce) cans pineapple chunks  
2 (11 ounce) cans mandarin oranges, drained  
3/4 cup maraschino cherries, chopped  
1 (16 ounce) package miniature marshmallows  
1 (12 ounce) container frozen whipped topping, thawed

## Directions

In large saucepan over low heat, combine sugar, egg yolks, flour, pineapple juice and lemon juice. Stir and cook until thickened. Remove from heat.

While sauce is cooking, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and rinse with cold water.

In large bowl, combine cooked mixture with pasta and toss to coat thoroughly. Refrigerate 8 hours or overnight.

Toss pasta with pineapple, mandarin oranges, maraschino cherries, marshmallows and whipped topping. Refrigerate until serving.

# Taffy Apple Salad III

## Ingredients

1 (20 ounce) can pineapple chunks  
2 cups miniature marshmallows  
1 1/2 tablespoons white wine vinegar  
1/2 cup white sugar  
1 egg, beaten  
1 tablespoon all-purpose flour  
2 cups chopped red apple  
1 1/2 cups raw Spanish peanuts  
1 (8 ounce) container frozen whipped topping, thawed

## Directions

Drain Pineapple juice into medium saucepan. Combine pineapple chunks and marshmallows into bowl and refrigerate.

Add vinegar, sugar, egg and flour to pineapple juice; mix well. Cook over medium heat until thick. Remove from heat and refrigerate until chilled.

Combine juice mixture with pineapple and marshmallows. Add apples, peanuts and whipped topping. Mix well and chill before serving.

# Candy Bar Fudge

## Ingredients

6 (2.07 ounce) bars Snickers®  
candy  
3 cups sugar  
3/4 cup butter (no substitutes)  
2/3 cup evaporated milk  
2 cups semisweet chocolate chips  
1 (7 ounce) jar marshmallow  
creme  
1 teaspoon vanilla extract

## Directions

Line a 9-in. square pan with foil. Butter the foil and set pan aside. Cut candy bars into 1/2-in. slices; set aside.

In a heavy saucepan, bring sugar, butter and milk to a boil over medium heat. Cook and stir until a candy thermometer reads 234 degrees F (soft-ball stage), about 3 minutes. Remove from the heat. Stir in chocolate chips, marshmallow creme and vanilla until smooth. Pour half into prepared pan. Sprinkle with candy bar slices. Top with remaining chocolate mixture and spread evenly. Let stand at room temperature to cool. Lift out of pan and remove foil. Cut into squares.

# Pistachio Mallow Salad

## Ingredients

1 (16 ounce) container frozen whipped topping, thawed  
1 (3.4 ounce) package instant pistachio pudding mix  
6 drops green food coloring (optional)  
3 cups miniature marshmallows  
1 (20 ounce) can crushed pineapple, undrained  
1/2 cup chopped pistachios or walnuts

## Directions

In a large bowl, combine whipped topping, pudding mix and food coloring if desired. Fold in the marshmallows and pineapple. Cover and refrigerate for at least 2 hours. Just before serving, sprinkle with nuts.

# A Peanuttty S'more

## Ingredients

2 large marshmallows  
2 graham cracker squares  
1 peanut butter cups

## Directions

Cook the marshmallows over an open flame or hot coals until they are browned outside, and soft all the way through, 2 to 4 minutes.

Place the marshmallows on top of one of the graham cracker squares. Place the peanut butter cup on top of the marshmallows. Top with the last graham cracker square.

# Chocolate Marshmallow Squares

## Ingredients

1 1/2 teaspoons butter  
1 (12 ounce) package semisweet  
chocolate chips  
1 (11 ounce) package  
butterscotch chips  
1/2 cup peanut butter  
1 (16 ounce) package miniature  
marshmallows  
1 cup unsalted dry roasted  
peanuts

## Directions

Line a 13-in. x 9-in. x 2-in. baking pan with foil and grease the foil with 1-1/2 teaspoons butter; set aside. In a large microwave-safe bowl, microwave the chocolate chips, butterscotch chips and peanut butter at 70% power for 2 minutes; stir. Microwave in 10- to 20-second intervals until melted; stir until smooth. Cool for 1 minute. Stir in marshmallows and peanuts.

Spread into prepared pan. Refrigerate until firm. Using foil, lift candy out of pan. Discard foil; cut into 1-1/2-in. squares.

# Marshmallow Treats

## Ingredients

1/4 cup butter  
4 cups miniature marshmallows  
5 cups crisp rice cereal

## Directions

Melt margarine in large sauce pan over low heat. Add marshmallows and stir until melted and well-blended. Cook 2 minutes longer, stirring constantly. Remove from heat.

Add cereal. Stir until well coated.

Using buttered spatula or waxed paper, press mixture evenly and firmly in buttered 13 x 9 inch pan. Cut into 2 x 2 inch squares when cool.

# Ribbon-O-Fudge Popcorn Bars

## Ingredients

2 cups semisweet chocolate chips  
2 tablespoons shortening  
3 tablespoons butter or margarine  
4 cups miniature marshmallows  
1 cup butterscotch chips  
3 quarts popped popcorn

## Directions

In a microwave or double boiler, melt chocolate chips and shortening. Chill for 15-20 minutes or until thickened.

Meanwhile, line a 9-in. square baking pan with foil; grease the foil and set pan aside. In a heavy saucepan over low heat, melt butter. Stir in marshmallows and butterscotch chips until melted and smooth. Place the popcorn in a large bowl; add marshmallow mixture and toss until coated. Firmly press half of the popcorn mixture into prepared pan. Spread chocolate mixture evenly over popcorn. Firmly press remaining popcorn mixture over chocolate. Chill for 30 minutes. Lift out of pan, using foil edges. Remove foil; cut into bars.

# Strawberry Marshmallow Frosting

## Ingredients

2 cups white sugar  
2/3 cup water  
1 tablespoon light corn syrup  
4 egg whites  
1 (3 ounce) package strawberry  
flavored gelatin

## Directions

In a small saucepan, stir together the sugar, water and corn syrup. Bring to a boil and cook to 240 degrees F (116 degrees C) or until a the mixture makes a wispy thread when dripped from a spoon. Remove from the heat and stir in the gelatin. Set aside for just a second while you start the egg whites. If it starts to look weird, give it a quick stir. The gelatin mixture may look grainy, but it will smooth out once it gets mixed in.

Whip egg whites in a clean dry bowl to soft peaks. If you have a stand mixer, use it, otherwise you may need a helper to whip while you pour. Slowly pour, or spoon the sugar mixture into the egg whites while continuing to whip to stiff glossy peaks. Use to frost a cake or cupcakes. This frosting does not need to be refrigerated.

# Peanut Butter Fudge III

## Ingredients

1 (12 fluid ounce) can evaporated milk  
1/2 cup butter  
5 cups white sugar  
1 pinch salt  
1 (16 ounce) jar peanut butter  
1 (7 ounce) jar marshmallow creme  
1 teaspoon vanilla extract

## Directions

Grease a 9x13 inch pan.

In a large saucepan with a candy thermometer inserted, pour evaporated milk, butter or margarine, sugar, and salt. Bring to a boil and cook until candy thermometer reads 236 degrees F (115 degrees C). Remove from heat.

Stir in peanut butter, marshmallow creme, and vanilla extract. Mix well and pour immediately into prepared pan. Allow to cool completely, then cut into pieces.

# Pumpkin Fudge

## Ingredients

2 tablespoons butter  
2 1/2 cups white sugar  
2/3 cup evaporated milk  
1 cup white chocolate chips  
7 ounces marshmallow creme  
3/4 cup canned pumpkin  
1 teaspoon ground cinnamon  
1 teaspoon vanilla extract

## Directions

Line a 9x9 inch pan with aluminum foil, and set aside.

In a 3 quart saucepan, heat milk and sugar over medium heat. Bring to a boil, stirring occasionally with a wooden spoon.

Mix in pumpkin puree and cinnamon; bring back to a boil. Stir in marshmallow creme and butter. Bring to a rolling boil. Cook, stirring occasionally, for 18 minutes.

Remove from heat, and add white chocolate chips and vanilla. Stir until creamy and all chips are melted. Pour into prepared pan. Cool, remove from pan, and cut into squares. Store in a cool, dry place.

# Lydia's Cranberry Salad

## Ingredients

1 pound cranberries  
1 1/2 cups white sugar  
2 cups seedless grapes  
1 (16 ounce) package miniature marshmallows  
2 cups chopped pecans  
1 (12 ounce) container frozen whipped topping, thawed

## Directions

Grind together the cranberries and sugar. Allow to sit for 12 hours.

Add grapes, marshmallows and pecans; mix together.

Fold in whipped topping and chill before serving.

# S'mores Pie

## Ingredients

1 (9 inch) graham cracker crust  
1 (7 ounce) jar marshmallow  
creme  
1 (3.9 ounce) package instant  
chocolate pudding mix  
1 cup chocolate shell topping  
(optional)

## Directions

Spread marshmallow cream in the graham cracker crust. Prepare chocolate pudding according to package directions and pour over marshmallow cream. Cover top with chocolate shell topping. Refrigerate for 1 1/2 hours.

# Thanksgiving Drumstick Treats

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package regular marshmallows  
6 cups Kellogg's® Rice Krispies®  
Peanut butter  
Kellogg's® Cocoa Krispies®

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add KELLOGG'S RICE KRISPIES cereal. Stir until well coated.

Cool slightly. Using buttered hands shape mixture into twelve small drumsticks.

Spread peanut butter on large end of each drumstick, then dip in KELLOGG'S COCOA KRISPIES cereal. Refrigerate until firm. Best if served the same day.

# Twenty-Four Hour Salad

## Ingredients

3 egg yolks  
2 tablespoons white sugar  
2 tablespoons white wine vinegar  
1 tablespoon butter  
salt to taste

1 cup heavy cream  
2 cups pitted white cherries  
2 cups quartered marshmallows  
2 large orange, peeled, sectioned,  
and cut into bite-size  
2 cups pineapple tidbits, juice  
reserved

## Directions

In a double boiler, combine the egg yolks, sugar, vinegar, butter, salt, and reserved juice from the pineapple tidbits. Cook and stir constantly until thick. Remove from heat, set aside to cool.

In a large mixing bowl, beat cream until soft peaks form.

Fold the whipped cream, cherries, marshmallows, pineapple and oranges into egg yolk mixture. Chill for 24 hours. Garnish top with extra chopped oranges and maraschino cherries if desired.

# Rocky Roads

## Ingredients

12 graham crackers  
2 cups miniature marshmallows  
1 cup semisweet chocolate chips  
1/2 cup salted peanuts  
1/2 cup butter  
1/2 cup packed brown sugar  
1 teaspoon vanilla extract

## Directions

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

Arrange graham crackers to cover the entire bottom of a 15x10 inch pan. Sprinkle marshmallows, chocolate chips, and peanuts over the graham crackers.

In a small saucepan, cook the butter and brown sugar until dissolved. Remove from heat and add vanilla. Pour evenly over the ingredients in the pan. Bake for 10 to 12 minutes in the preheated oven. Store in the refrigerator for 3 days or the freezer for 1 month.

# Fresh Fruit Dip

## Ingredients

1 cup marshmallow creme  
2/3 cup sour cream  
1/3 cup mayonnaise  
Assorted fresh fruit

## Directions

In a small bowl, combine the first three ingredients; whisk until smooth. Refrigerate until serving. Serve with fruit.

# Champagne Cake II

## Ingredients

1/4 cup butter  
1 tablespoon white wine  
16 large marshmallows  
1 cup flaked coconut  
  
4 cups confectioners' sugar  
1/4 cup light corn syrup  
1/4 cup water  
1 1/2 teaspoons vanilla extract  
1/8 teaspoon salt  
1/2 teaspoon almond extract  
2 drops red food coloring  
6 large marshmallows

## Directions

Prepare Champagne Cake I as directed, but bake in two 9 inch round pans. Allow to cool. When cool, put together with coconut filling.

**Coconut Filling:** Over boiling water in double boiler, melt 16 marshmallows, butter and wine. Remove from heat and add coconut.

**Fondant Frosting:** Sift powdered sugar in top of double boiler. Add corn syrup and water. Stir over boiling water until smooth. Add the vanilla, salt and almond flavoring. For pink champagne effect, add 2 or 3 drops red food coloring.

Keep frosting warm so it spreads evenly. With spoon, carefully pour fondant over top and sides of cake. Slice marshmallows into 4 rounds each, dip in fondant and place at random on top of cake.

# Sweet Potato Casserole II

## Ingredients

5 sweet potatoes, sliced  
1/4 cup reduced fat margarine  
1/2 cup packed brown sugar  
3 tablespoons orange juice  
1 pinch ground cinnamon  
1 (10.5 ounce) package miniature marshmallows

## Directions

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

Place sweet potatoes in a large saucepan with enough water to cover. Bring to a boil, and cook until tender, about 15 minutes. Remove from heat, drain, and mash.

Place mashed sweet potatoes in large bowl, and use an electric mixer to blend with the margarine, brown sugar, orange juice, and cinnamon. Spread evenly into a 9x13 inch baking dish. Top with miniature marshmallows.

Bake for 25 to 30 minutes in the preheated oven, or until heated through, and marshmallows are puffed and golden brown.

# Disappearing Marshmallow Brownies

## Ingredients

1/2 cup butter  
1 cup butterscotch chips  
2/3 cup packed brown sugar  
2 eggs  
1 teaspoon vanilla extract  
1 1/2 cups all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
2 cups miniature marshmallows  
1 cup semisweet chocolate chips

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

Using a microwave-safe bowl, melt the butterscotch chips and butter together in the microwave, stirring occasionally until smooth. Set aside to cool.

In a large bowl, stir together the brown sugar, eggs, and vanilla. Mix in the melted butterscotch chips, then the flour, baking powder, and salt until smooth. Stir in the marshmallows and chocolate chips last. Spread the batter evenly into the prepared baking pan.

Bake for 15 to 20 minutes in preheated oven. Cool, and cut into squares.

# Peanut Butter Treats

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package regular  
marshmallows  
1/2 cup peanut butter  
6 cups KELLOGG'S® RICE  
KRISPIES® cereal

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Stir in peanut butter until melted.

Add KELLOGG'S® RICE KRISPIES® cereal. Stir until well coated.

Using buttered spatula or wax paper evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Cool. Cut into 2-inch squares. Best if served the same day.

# Pistachio Salad

## Ingredients

1 (3 ounce) package instant pistachio pudding mix  
1 (12 ounce) container frozen whipped topping, thawed  
1 cup miniature marshmallows  
1 (20 ounce) can crushed pineapple with juice  
1 cup chopped walnuts  
3 bananas, sliced

## Directions

In a large bowl, fold together the pudding mix and whipped topping.  
Add the marshmallows, pineapple with syrup, nuts and bananas.  
Mix well and refrigerate overnight.

# Chocolate Peanut Butter Chews

## Ingredients

3/4 cup honey  
1 tablespoon molasses  
1 cup peanut butter  
1 cup semisweet chocolate chips  
10 large marshmallows  
3 cups crispy rice cereal  
1 cup salted peanuts

## Directions

In a large saucepan over medium heat, combine the honey, molasses and peanut butter. Bring to a boil, then remove from heat and stir in the chocolate chips and marshmallows until melted. Mix in the rice cereal and peanuts. Pat firmly into a greased 9x9 inch baking dish. Cool and cut into bars.

# Chocolate Mousse Pie

## Ingredients

1 (7 ounce) bar milk chocolate  
candy with almonds  
1 1/2 cups miniature  
marshmallows  
1/2 cup milk  
2 cups heavy whipping cream,  
whipped  
1 (9 inch) graham cracker crust, or  
chocolate crumb crust or pastry  
shell, baked

## Directions

In a heavy saucepan, heat the candy bar, marshmallows and milk over low heat until chocolate is melted and mixture is smooth, stirring constantly. Cool. Fold in whipped cream; pour into crust. Refrigerate for at least 3 hours. Refrigerate leftovers.

# Nutty Apple Salad

## Ingredients

2 cups cubed tart apples  
2 cups thinly sliced celery  
2 cups halved seedless grapes  
1 cup miniature marshmallows  
1/3 cup cold evaporated milk  
1/2 teaspoon sugar  
1/4 teaspoon vanilla extract  
3 tablespoons mayonnaise  
3 tablespoons peanut butter  
1/2 cup mixed nuts

## Directions

In a large bowl, combine apples, celery, grapes and marshmallows. In a chilled mixing bowl, beat milk until frothy. Add sugar and vanilla. beat in mayonnaise and peanut butter. Pour over apple mixture; stir until coated. Cover and refrigerate. Just before serving, stir in nuts if desired.

# No Fail Fudge

## Ingredients

4 1/2 cups white sugar  
2 (5 ounce) cans evaporated milk  
4 tablespoons water  
1/2 cup butter  
1 cup semisweet chocolate chips  
1 cup white chocolate chips  
14 ounces chocolate candy bar,  
broken into pieces  
3 cups marshmallow creme  
3 cups chopped walnuts

## Directions

Grease a 9x13 inch cake pan. In a large Dutch oven or pan, mix together sugar, evaporated milk, water, and butter. Bring to a rolling boil and boil for 5 minutes.

Stir in semi-sweet and white chocolate chips., candy bars, marshmallow cream, and chopped walnuts. Mix well and pour into prepared cake pan. Cool and cut into small pieces.

# Cabbage Waldorf Salad

## Ingredients

1 medium head Cabbage, shredded  
2 cups halved seedless red grapes  
2 cups miniature marshmallows  
1 1/2 cups shredded carrots  
1 (20 ounce) can pineapple tidbits, drained  
1 large apple, cored and diced  
1 cup raisins  
1 cup chopped walnuts  
1 1/2 cups mayonnaise

## Directions

In a large bowl, combine the first eight ingredients. Add mayonnaise; toss to coat.

# Mother's Day Mug

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package regular  
marshmallows  
6 cups KELLOGG'S® RICE  
KRISPIES® cereal  
Canned frosting or decorating gel

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add KELLOGG'S® RICE KRISPIES® cereal. Stir until well coated.

Cool slightly. Using buttered hands shape cereal mixture into mug shapes, reserving small portions of cereal mixture for handles. Attach one handle to each mug, securing with frosting. Decorate with additional frosting. Best if served the same day.

# Cranberry Salad

## Ingredients

1 (12 ounce) package fresh cranberries, finely chopped  
1/2 cup white sugar  
2 cups chopped apples  
1 cup miniature marshmallows  
1/2 cup chopped pecans  
1/2 cup vanilla yogurt  
1 cup frozen whipped topping (such as Cool Whip®), thawed

## Directions

Combine chopped cranberries and sugar in a large, nonreactive bowl. Toss well. Cover and refrigerate for 3 hours.

After 3 hours, stir apples, marshmallows, and pecans into cranberries. Combine yogurt and whipped topping; fold into cranberry salad. Serve immediately.

# Chocolate Marshmallow Grahams

## Ingredients

2 cups semisweet chocolate chips  
1 cup butter or margarine  
1 cup peanut butter  
1 teaspoon vanilla extract  
2 cups crushed chocolate graham crackers  
1 (10.5 ounce) package miniature marshmallows

## Directions

In a large microwave-safe bowl, combine chocolate chips, butter and peanut butter. Cover and microwave on high for 2 minutes; stir until well blended. Stir in vanilla. Add cracker crumbs and marshmallows; stir until coated. Spread into a greased 13-in. x 9-in. x 2-in. pan. Cover and refrigerate for 1 hour or until firm. Cut into bars.

# Strawberry Pie III

## Ingredients

2 cups crushed zwieback toast  
3 tablespoons white sugar  
3/4 cup butter, melted  
1 (8 ounce) package cream cheese, softened  
1 cup confectioners' sugar  
1 (8 ounce) container frozen whipped topping, thawed  
2 cups miniature marshmallows  
2 cups water  
2 (3 ounce) packages strawberry flavored gelatin  
2 cups strawberries, partially frozen

## Directions

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

In a medium bowl mix together zwieback crumbs and white sugar. Stir in butter or margarine. Mix well and pat mixture into a 9x13 inch baking dish. Bake in preheated oven for 12 to 15 minutes, until lightly browned. Set aside and allow to cool.

In a large mixing bowl, whip cream cheese until fluffy. Add confectioners' sugar and beat until smooth. Fold in whipped topping and marshmallows. Spread mixture evenly onto cooled crust.

Boil water in a medium saucepan. Remove from heat and add gelatin. Mix until dissolved, then stir in partially frozen strawberries. Pour mixture over cream cheese layer. Chill until very firm.

# Nordy Bars

## Ingredients

1/2 cup butter  
2 cups butterscotch chips  
1/2 cup packed brown sugar  
2 eggs  
1 1/2 cups all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
2 teaspoons vanilla extract  
2 cups semisweet chocolate chips  
2 cups miniature marshmallows  
1 cup chopped walnuts

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 13x9 inch baking pan.

In a medium sized saucepan, melt the butter or margarine over medium heat. Add the butterscotch chips and brown sugar. Stir until melted. Remove pan from heat and stir in the eggs. Add the flour, baking powder and salt. Mix thoroughly and stir in the vanilla. Set aside to cool.

Once cool stir in the chocolate chips, marshmallows and chopped nuts. Spread batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 25 to 28 minutes. Remove from oven and let cool thoroughly before cutting into squares.

# Raspberry Mallow Pie

## Ingredients

35 large marshmallows  
1/2 cup milk  
1 (10 ounce) package sweetened frozen raspberries  
1 (8 ounce) carton frozen whipped topping, thawed  
1 (9 inch) graham cracker crust

## Directions

In a large microwave-safe bowl, combine marshmallows and milk. Cook on high for 1-2 minutes; stir until smooth. Stir in raspberries. Fold in whipped topping. Pour into crust. Refrigerate or freeze.

# Peanut Butter Puffs

## Ingredients

3 tablespoons peanut butter  
20 vanilla wafers  
80 miniature marshmallows

## Directions

Spread about 1/2 teaspoon peanut butter on each wafer. Place on a foil-lined baking sheet. Top each with four marshmallows. Broil for 2-3 minutes or until the marshmallows are lightly browned. Serve warm.

# Smashed Sweet Potatoes

## Ingredients

3 1/2 pounds sweet potatoes  
3/4 cup brown sugar  
1 orange, zested and juiced  
1/3 cup bourbon  
1/4 cup butter  
1 teaspoon pumpkin pie spice  
1 (10.5 ounce) package miniature marshmallows (optional)

## Directions

Boil sweet potatoes until tender.

Peel and mash until more or less lumpless. Add brown sugar, orange juice and zest, bourbon, butter or margarine, and pumpkin pie spice. Mix well. Spread in shallow dish (10 inch deep dish pie plate works well).

Bake 30 minutes in a 350 degree F (175 degrees C) oven. Top with marshmallows and broil very briefly.

# Lady Locks

## Ingredients

1 cup butter  
1 cup margarine  
1 pound cottage cheese, creamed  
4 cups all-purpose flour  
1/2 teaspoon salt  
4 tablespoons all-purpose flour  
2 teaspoons vanilla extract  
1 cup shortening  
2 cups confectioners' sugar  
6 tablespoons marshmallow  
creme  
1 cup milk

## Directions

Cream together butter, margarine, cottage cheese, salt and 4 cups of flour. Shape into a large square, cover and chill overnight.

Cut dough into 4 quarters. Roll each quarter out individually, about 1/8 inch thick. Cut into 8 inch strips, as wide as you like.

Roll over tubes (I use clothespins covered with aluminum foil). Bake at 375 degrees F (190 degrees C) until brown.

To make Filling: Cook milk and 4 tablespoons of flour until thick paste forms. Let cool completely.

Beat shortening and confectioner's sugar until fluffy. Add marshmallow cream and vanilla. Then add COLD paste and beat.

Fill tubes with cream filling. Sprinkle with confectioner's sugar just before serving.

# Campfire S'mores Smash

## Ingredients

1 tablespoon butter  
1 (10 ounce) package mini marshmallows  
2 individual packages graham crackers, crumbled  
2 (1.5 ounce) bars chocolate candy bars, broken into pieces

## Directions

Melt the butter in a cast iron pan over the slow, red embers of your campfire. Pour in marshmallows, and stir until completely melted. Remove from the fire, and stir in the graham crackers and chocolate. Press into the pan with the back of a spoon. Allow to cool completely, then cut into wedges.

# Christmas Eve Salad

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 1/2 cups mayonnaise  
1 (20 ounce) can crushed pineapple, drained with juice reserved  
1 pint heavy cream, whipped  
1 (10.5 ounce) package miniature marshmallows

## Directions

In a large mixing bowl, cream together softened cream cheese, mayonnaise, and 3 tablespoons of reserved pineapple juice. Gently fold in whipped cream and marshmallows.

Transfer the mixture to a serving bowl, smoothing top with a rubber spatula or large spoon. Cover, and refrigerate 8 hours, or overnight. Serve chilled.

# Hot Chocolate Mix II

## Ingredients

25 5/8 ounces nonfat dry milk powder  
6 ounces powdered non-dairy creamer  
2 cups confectioners' sugar  
1 (16 ounce) container instant chocolate drink mix

## Directions

In a large bowl, combine dry milk, non-dairy creamer, confectioners' sugar, and instant chocolate drink mix. Mix well. Put in a large airtight container. Label and store in a cool dry place. Best if used within 6 months.

To make Hot Chocolate, add 3 tablespoons mix to 1 cup of hot water, and stir well. Add mini marshmallows if desired.

# Pistachio Fluff Fruit Salad

## Ingredients

1 (20 ounce) can crushed  
pineapple with juice  
1 (3 ounce) package instant  
pistachio pudding mix  
1 (12 ounce) container frozen  
whipped topping, thawed  
2 large bananas, sliced  
2 cups miniature marshmallows  
1 (15.25 ounce) can fruit cocktail,  
drained  
1 (11 ounce) can mandarin  
oranges, drained

## Directions

Dump instant pudding into a large mixing bowl. Add pineapple, and mix well. Mix in nondairy whipped topping. Stir in bananas, marshmallows, fruit cocktail, and mandarin oranges. Cover, and refrigerate until thoroughly chilled.

# Big Mama's Fruit Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (7 ounce) jar marshmallow creme

## Directions

Blend marshmallow creme and cream cheese until smooth. Cover and refrigerate until chilled, about 2 hours.

# Mallow-Pecan Acorn Squash

## Ingredients

2 medium acorn squash, halved and seeded  
1/3 cup crushed saltines  
1/4 cup chopped pecans  
1/4 cup packed brown sugar  
3 tablespoons melted butter or margarine, divided (optional)  
1/8 teaspoon ground nutmeg  
1 cup miniature marshmallows

## Directions

Place squash cut side up in an ungreased 13-in. x 9-in. x 2-in. baking dish. In a bowl, combine the cracker crumbs, pecans, brown sugar, 2 tablespoons butter and nutmeg. Spoon into squash. Brush edges of squash with remaining butter. Cover and bake at 400 degrees F for 55-60 minutes or until squash is tender. Sprinkle with marshmallows. Bake, uncovered, for 3-5 minutes or until golden brown.

# Chocolate-Covered Marshmallow Cookies

## Ingredients

1 3/4 cups sifted cake flour  
1/2 teaspoon salt  
1/2 teaspoon baking soda  
1/2 cup unsweetened cocoa  
1/2 cup shortening  
1 cup sugar  
1 egg  
1 teaspoon vanilla extract  
1/4 cup milk  
18 large marshmallows, halved  
36 pecan halves  
FROSTING:  
2 cups sifted confectioners' sugar  
5 tablespoons unsweetened cocoa  
1/8 teaspoon salt  
3 tablespoons butter or margarine, softened  
4 tablespoons light cream

## Directions

Sift together flour, salt, soda and cocoa; set aside. In a mixing bowl, cream shortening and sugar; add egg, vanilla and milk. Add dry ingredients and mix well. Drop by heaping teaspoonsful about 2 in. apart on greased baking sheets. Bake at 350 degrees F for 8 minutes. Do not overbake. Remove cookies from the oven and top each with a marshmallow half. Return to oven for 2 minutes. Remove cookies to wire racks to cool.

Meanwhile, beat all frosting ingredients together. Spread frosting on each cookie and top with a pecan half.

# Peanut Butter Fudge I

## Ingredients

4 1/2 cups white sugar  
1 (7 ounce) jar marshmallow  
creme  
1 1/2 cups evaporated milk  
1/4 cup butter  
2 cups peanut butter chips

## Directions

Butter one 7x11 or 9x13 inch pan.

In a 4 quart saucepan combine the sugar, marshmallow creme, evaporated milk and butter. Cook over medium heat, stirring constantly, until mixture comes to a rolling boil. Boil and stir for 5 minutes. (It will burn easily so watch it carefully.)

Remove from the heat and stir in the peanut butter chips. Beat until chips are melted. Spread mixture into pan and let cool then cut into teensy squares.

Variation: After mixture boils 5 minutes, divide mixture in half and add 1 cup peanut butter chips to one half and 1/2 cup cocoa powder and 1/4 melted butter to the other half. Pour "blonde" mixture into pan. Top with cocoa mixture. Let cool before cutting into squares.

# Caramel-Mallow Treats

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package regular marshmallows  
1/2 cup caramel ice cream topping  
6 cups KELLOGG'SB® RICE KRISPIESB® cereal

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Stir in caramel topping.

Add KELLOGG'SB® RICE KRISPIESB® cereal. Stir until well coated.

Using buttered spatula or wax paper evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Cool. Cut into 2-inch squares. Best if served the same day.

# Red 'n' Green Gelatin

## Ingredients

1 (3 ounce) package lime gelatin  
2 cups boiling water, divided  
1 (8 ounce) can crushed  
pineapple, undrained  
2 cups large marshmallows  
1 (3 ounce) package cherry gelatin  
1 cup cherry pie filling

## Directions

In a small bowl, dissolve lime gelatin in 1 cup boiling water. Let stand for 2 minutes. Stir in pineapple. Pour into an 11-in. x 7-in. x 2-in. dish. top with marshmallows. Cover and refrigerate until set.

In a small bowl; dissolve cherry gelatin in remaining boiling water. Let stand for 2 minutes. Stir in pie filling; pour over marshmallows. Cover and refrigerate until set.

# One Cup Salad

## Ingredients

1 cup pineapple chunks, drained  
1 cup Mandarin orange segments,  
drained  
1 cup miniature marshmallows  
1 cup sour cream  
1 cup cornflakes cereal  
1 cup flaked coconut

## Directions

Combine the pineapple, Mandarin oranges, marshmallows, and sour cream in a bowl. Gently fold the cornflakes cereal into the mixture. Sprinkle the coconut over the top; stir into the salad just before serving.

# Sweet Potato Balls

## Ingredients

40 ounces canned sweet potatoes  
1/4 cup butter  
1 pinch salt (optional)  
3 cups crushed cornflakes cereal  
3/4 cup real maple syrup  
10 large marshmallows

## Directions

Drain sweet potatoes and put into large mixing bowl. Mash the potatoes with butter or margarine. Salt to taste.

Hand pat mixture into 3 inch diameter balls. Roll in crushed corn flakes and put into 9 x 12 inch greased baking dish. Pour maple syrup evenly over all balls.

Bake at 325 degrees F (165 degrees C) for 40 minutes. The last fifteen minutes put a marshmallow over each ball.

# Fudgy, Spooky Spiders

## Ingredients

4 KELLOGG'S® POP-TARTS®  
Frosted Chocolate Fudge toaster  
pastries

5 regular marshmallows, divided  
Black or red string licorice, cut  
into thirty-two 1 1/2-inch pieces

## Directions

Place KELLOGG'S® POP-TARTS® FROSTED CHOCOLATE FUDGE toaster pastries on baking sheet. Set aside.

Flatten 4 of the marshmallows into 1 1/2-inch circles. Cut the remaining 1 marshmallow into fourths. Place 1 marshmallow circle on each toaster pastry for a 'spider body.' Arrange marshmallow pieces next to marshmallow circles for 'spider heads.' Broil 4 to 5 inches from heat for 1 1/2 to 2 1/2 minutes or until marshmallows are puffed and browned.

Arrange 8 licorice slices around each marshmallow circle to make 'spider legs.' Serve immediately.

# Autumn Leaves Treats

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package  
marshmallows  
6 cups Kellogg's® Rice  
Krispies®  
Canned frosting or decorating gel

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add KELLOGG'S RICE KRISPIES cereal. Stir until well coated.

Using buttered spatula or wax paper evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Cool slightly. Using cookie cutters coated with cooking spray cut into leaf shapes. Decorate with frosting for leaf veins and outlines. Best if served the same day.

# Grasshopper Pie I

## Ingredients

1 1/2 cups chocolate cookie crumbs  
6 tablespoons butter, melted  
3 cups miniature marshmallows  
1/2 cup milk  
1/4 cup creme de menthe liqueur  
1 1/2 cups heavy whipping cream, whipped  
1/4 cup creme de cacao  
3 drops green food coloring

## Directions

Mix together the chocolate wafer crumbs, and 6 tablespoons butter, melted. Press in to the bottom and sides of a 9 inch pie plate. Bake at 350 degrees F (175 degrees C) for 10 minutes. Let cool.

Melt marshmallows with milk over low heat. Chill, stirring occasionally, until mixture begins to set. Blend in creme de cacao and creme de menthe. Fold in whipped cream and tint with green food coloring. Pour into pie crust and sprinkle with grated semisweet chocolate. Chill 4 hours before serving.

# Honey Peanut Squares

## Ingredients

4 cups honey-roasted peanuts,  
divided  
1 (14 ounce) can sweetened  
condensed milk  
1 (10.5 ounce) package miniature  
marshmallows  
1 (10 ounce) package peanut  
butter chips  
1/2 cup butter or margarine  
1/2 cup peanut butter

## Directions

Line a 13-in. x 9-in. x 2-in. pan with foil and coat with nonstick cooking spray. Sprinkle 2 cups peanuts in the pan.

In a saucepan, combine the milk, marshmallows, peanut butter chips, butter and peanut butter. Cook and stir until smooth. Pour over peanuts; spread evenly. Sprinkle with remaining peanuts; press down. Cover and refrigerate for at least 45 minutes. Lift foil out of pan; cut into squares. Store in an airtight container.

# Easy Candy Yams

## Ingredients

4 cups chopped sweet potato  
1 (12 ounce) jar caramel topping  
1/8 cup brown sugar  
1/2 cup butter  
1 cup miniature marshmallows

## Directions

Preheat oven to 325 degrees F (165 degrees C).

Place sweet potatoes in an 8x8 inch square baking dish. Pour caramel over potatoes. Sprinkle with sugar and dot with butter.

Bake in preheated oven 30 minutes, until potatoes are tender and mixture is bubbly. Remove from oven and sprinkle marshmallows evenly over potatoes. Return to oven until marshmallows are melted and browned, 5 to 10 minutes more.

# Kellogg'sB® Rice KrispiesB® Chocolate Nutty

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package regular  
marshmallows  
1/2 cup peanut butter  
4 cups KELLOGG'SB® COCOA  
KRISPIESB® cereal  
Canned frosting or decorating gel

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Stir in peanut butter until melted.

Add KELLOGG'S RICE KRISPIES cereal. Stir until well coated.

Cool slightly. Using buttered hands shape mixture into sixteen 3-inch footballs. Decorate with frosting. Best if served the same day.

# Oatmeal S'more Cookies

## Ingredients

1/2 cup butter, softened  
1/2 cup shortening  
1 cup packed brown sugar  
1/2 cup sugar  
2 eggs  
1 1/2 teaspoons vanilla extract  
3 cups all-purpose flour  
1 teaspoon baking soda  
1/4 teaspoon salt  
1 1/2 cups old-fashioned oats  
1 cup semisweet chocolate chips  
1 cup miniature marshmallows

## Directions

In a large mixing bowl, cream the butter, shortening and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking soda and salt; gradually add to creamed mixture. Stir in the oats, chocolate chips and marshmallows.

Drop by heaping teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 9-11 minutes or until golden brown. Cool for 1-2 minutes before removing from pans to wire racks to cool completely.

# Watergate Salad

## Ingredients

1 (3.4 ounce) package instant pistachio pudding mix  
1 (20 ounce) can crushed pineapple, drained  
1 1/2 cups miniature marshmallows  
1 (12 ounce) container frozen whipped topping, thawed  
1/2 cup flaked coconut  
1/2 cup maraschino cherries, drained

## Directions

In a large bowl, combine pudding mix and pineapple; mix well. Add marshmallows and 3/4 of the container of dessert topping (add more to get a creamier consistency). Toss in the coconut; mix well. Transfer to a serving dish and top with halved cherries and any extra coconut. Chill for at least an hour before serving. Will be good the next day.

# Dessert Nachos

## Ingredients

1/3 cup peanut butter  
2 tablespoons confectioners'  
sugar  
1/2 cup chocolate chips  
2 1/2 cups mini round corn tortilla  
chips  
1/4 cup miniature marshmallows  
1/4 cup sweetened flaked coconut

## Directions

Preheat your oven's broiler.

Combine the peanut butter and confectioners' sugar in a microwave-safe bowl. Heat the mixture until the peanut butter melts, about 1 minute. Place the chocolate chips in a separate microwave-safe bowl; melt the chips in the microwave, about 1 minute.

Arrange the tortilla chips into an even layer on a baking sheet. Drizzle the peanut butter mixture and the melted chocolate over the chips. Scatter the marshmallows and coconut over the chips.

Place under preheated broiler until the marshmallows begin to brown, 2 to 3 minutes. Serve hot.

# Peppermint Stick Dessert

## Ingredients

2 cups vanilla wafer crumbs  
1 (16 ounce) container frozen  
whipped topping, thawed  
2 cups miniature marshmallows  
2/3 cup chopped pecans  
1 cup coarsely chopped  
peppermint candy canes

## Directions

Butter one 9x13 inch dish.

Place 1 1/2 cups vanilla wafer crumbs in bottom of dish.

Mix together the whipped topping, marshmallows, pecans and peppermint candy.

Sprinkle remaining crumbs on top; garnish with any additional crushed candy. Refrigerate 24 hours before serving to allow the candy to dissolve.

# Remarkable Fudge

## Ingredients

1 cup butter  
12 ounces semisweet chocolate chips  
1 (7 ounce) jar marshmallow creme  
1 cup chopped walnuts  
1 teaspoon vanilla extract  
1 1/4 cups evaporated milk  
4 cups white sugar

## Directions

Line a 13x9 inch baking dish with foil and butter the foil.

In the top half of a double boiler combine the butter or margarine, evaporated milk and sugar. Cook on medium heat for 12 minutes or until it reaches a temperature of 236 degrees F (112 degrees C). Remove from heat and stir in the chocolate chips, vanilla and marshmallow creme. Stir until chocolate chips melt then mix in the chopped walnuts. Spread mixture into the prepared pan. Score into squares while still warm. Refrigerate until firm then cut along the scored lines.

# Rocky Road Candy

## Ingredients

1 cup semisweet chocolate chips  
1 (1 ounce) square unsweetened  
baking chocolate  
1 tablespoon butter  
2 eggs  
1 1/4 cups confectioners' sugar  
1/2 teaspoon salt  
1 teaspoon vanilla  
2 cups salted peanuts  
2 cups miniature marshmallows

## Directions

In a small saucepan over medium-low heat, melt chocolate chips, unsweetened chocolate and butter, stirring until smooth. Remove from heat.

In a large bowl, beat eggs until foamy. Beat in sugar, salt and vanilla until smooth and thick. Beat in chocolate mixture. Fold in peanuts and marshmallows.

Drop by spoonfuls onto waxed paper lined trays. Chill in refrigerator 2 hours, until firm. Keep refrigerated until serving.

# Blueberry Fluff Pie

## Ingredients

20 large marshmallows  
1/4 cup milk  
4 cups fresh blueberries, divided  
1 (8 ounce) carton frozen whipped  
topping, thawed  
1 (9 inch) pastry shell, baked

## Directions

In a heavy saucepan, combine marshmallows and milk. Cook and stir over medium-low heat until marshmallows are melted and mixture is smooth. Cool for 8-10 minutes, stirring several times.

Stir in 3-1/2 cups blueberries. Set aside 1/2 cup whipped topping; fold remaining topping into blueberry mixture. Pour into crust. Refrigerate for at least 2 hours. Garnish with remaining blueberries and reserved topping.

# Sweet Potato Balls

## Ingredients

3 cups peeled and chopped sweet potatoes  
1/4 cup butter, softened  
3/4 cup brown sugar  
2 tablespoons milk  
1/4 teaspoon salt  
1/2 teaspoon grated lemon zest  
8 large marshmallows  
1/2 cup crushed corn flake cereal

## Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13 inch baking dish.

Bring a pot of water to a boil. Add sweet potatoes and cook until tender, about 15 minutes. Drain and mash with butter, sugar, milk, salt and lemon zest. Shape mixture into balls, with a marshmallow in the center of each. Roll in cereal crumbs and place in prepared dish.

Bake in preheated oven for 20 minutes, or until marshmallows begin to ooze.

# Mandy's Marshmallow Jell-O® Salad

## Ingredients

1 (15 ounce) can crushed pineapple, with juice  
4 ounces cinnamon red hot candies  
1 (3 ounce) package strawberry flavored gelatin (such as Jell-o®)  
2 cups whipping cream, whipped  
1 (10.5 ounce) package miniature marshmallows  
1/3 cup coarsely crushed peppermint hard candies

## Directions

Pour the pineapple with juice and cinnamon candies into a mixing bowl. Sprinkle the gelatin over the pineapple and stir until dissolved. Refrigerate 1 to 2 hours until set. Fold in the whipped cream, marshmallows, and crushed mints. Pour into a tube pan or gelatin mold and freeze until nearly solid, about 1 hour.

Unmold the gelatin and cut into 12 pieces. Serve partially frozen.

# Marshmallow Cake

## Ingredients

1/2 cup shortening  
1 1/2 cups white sugar  
1/2 cup milk  
2 cups all-purpose flour  
3 teaspoons baking powder  
4 egg whites  
1/4 teaspoon cream of tartar  
1/8 teaspoon salt  
1 teaspoon vanilla extract

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9 inch layer cake pans.

Cream the shortening, add the sugar gradually.

Sift the flour, baking powder, cream of tartar, and salt. Add the flour mixture alternately with the milk to the creamed mixture.

Beat the egg whites until stiff peaks are formed. Fold the beaten egg whites and the vanilla into the cake batter. Pour batter into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 30 minutes.

# Red, White and Blue Ambrosia

## Ingredients

1 pint heavy cream  
1 tablespoon confectioners' sugar  
2 cups sour cream  
1 1/2 cups flaked coconut  
1 (20 ounce) can crushed  
pineapple, drained  
1 pint strawberries, hulled and  
sliced  
1 pint fresh blueberries  
3 cups miniature marshmallows

## Directions

Combine the heavy cream and confectioners' sugar in a large bowl. Whip with an electric mixer until thick but not grainy. Mix in sour cream.

Use a rubber spatula to fold in the flaked coconut, pineapple, strawberries, blueberries and marshmallows until everything is evenly distributed. Cover and chill for at least 4 hours before serving. It tastes best if chilled overnight.

# Blueberry Banana Salad

## Ingredients

2 cups sliced firm bananas  
1 1/2 cups fresh blueberries  
1 (11 ounce) can mandarin  
oranges, drained  
1/2 cup miniature marshmallows  
2 tablespoons flaked coconut  
1/2 cup sour cream

## Directions

In a bowl, combine the bananas, blueberries, oranges, marshmallows and coconut. Gently fold in the sour cream. Refrigerate leftovers.

# S'mores Bars

## Ingredients

8 whole graham crackers  
1 (19.8 ounce) package fudge  
brownie mix  
2 cups miniature marshmallows  
1 cup semisweet chocolate chips  
2/3 cup chopped peanuts

## Directions

Arrange graham crackers in a single layer in a greased 13-in. x 9-in. x 2-in. baking pan. Prepare the brownie batter according to package directions. Spread over crackers. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Sprinkle with marshmallows, chocolate chips and peanuts. Bake 5 minutes longer or until marshmallows are slightly puffed and golden brown. Cool on a wire rack before cutting.

# No Bake Cookies IV

## Ingredients

1 cup semisweet chocolate chips  
1/3 cup butter  
16 large marshmallows  
1/3 cup creamy peanut butter  
1/2 teaspoon vanilla extract  
1 cup flaked coconut  
2 cups rolled oats

## Directions

In the top half of a double boiler, melt chocolate chips, butter, and marshmallows over low heat. Stir until smooth, and remove from heat. Stir in the peanut butter, vanilla, coconut, and oats. Mix thoroughly. Drop by rounded spoonfuls onto waxed paper. Refrigerate for about 30 minutes, or until set.

# Chocolate Covered Marshmallows

## Ingredients

2 cups semisweet chocolate chips  
10 large marshmallows

## Directions

Melt the chocolate in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each interval. Do not overheat or chocolate will scorch.

Dip the marshmallows in chocolate using a toothpick or fork to hold them. Place on waxed paper or aluminum foil, and freeze. Let marshmallows sit at room temperature for 5 minutes before serving.

# Butterscotch Haystacks

## Ingredients

1 (11 ounce) package NESTLE®  
TOLL HOUSE® Butterscotch  
Flavored Morsels  
3/4 cup creamy peanut butter  
2 (5 ounce) cans chow mein  
noodles  
3 1/2 cups miniature  
marshmallows

## Directions

LINE baking sheets or trays with waxed paper.

MICROWAVE morsels in large, microwave-safe bowl on MEDIUM-HIGH (70 percent) power for 1 minute; stir. Microwave at additional 10- to 20-second intervals, stirring until smooth. Stir in peanut butter until well-blended. Add chow mein noodles and marshmallows; toss until coated. Drop by rounded tablespoon onto prepared baking sheets. Refrigerate until ready to serve.

DOUBLE BOILER METHOD: MELT morsels over hot (not boiling) water; stir until smooth. Remove from heat; stir in peanut butter. Transfer to large bowl. Add chow mein noodles and marshmallows; proceed as above.

# Oven-Shy Cookies

## Ingredients

1 pound marshmallows  
2 cups semisweet chocolate chips  
1/4 cup butter or margarine  
3 cups crisp rice cereal  
1 (12 ounce) can salted peanuts

## Directions

In a saucepan over low heat, cook and stir marshmallows, chips and butter until marshmallows are melted and mixture is smooth. Remove from the heat. Stir in cereal and peanuts; mix well. Drop by rounded tablespoonfuls onto waxed paper; cool.

# Crunchy Peanut Bark

## Ingredients

2 pounds white confectionery coating\*  
1 cup peanut butter  
3 cups crisp rice cereal  
2 cups dry roasted peanuts  
2 cups miniature marshmallows

## Directions

Place confectionery coating in a large microwave-safe bowl; microwave at 50% power until melted, about 5 minutes. Stir in remaining ingredients. Drop by heaping tablespoonfuls onto waxed paper or divided between two greased 9-in. square pans.

# Creamy Center Cupcakes

## Ingredients

1 (18.25 ounce) package devil's  
food cake mix  
3/4 cup shortening  
2/3 cup confectioners' sugar  
1 cup marshmallow creme  
1 teaspoon vanilla extract  
2 (16 ounce) containers chocolate  
frosting

## Directions

Prepare and bake cake according to package directions for cupcakes, using paper-lined muffin cups. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Meanwhile in a mixing bowl, cream shortening and sugar. Add marshmallow creme and vanilla; mix well. Insert a very small pastry tip into a pastry or plastic bag; fill with cream filling. Insert tip halfway into the center of each cupcake and fill with a small amount. Frost with chocolate frosting.

# Raspberry Liqueur Valentine Cookies

## Ingredients

1/2 cup butter  
1/2 cup vegetable shortening  
1 cup confectioners' sugar  
2 eggs  
1/2 teaspoon vanilla extract  
1/2 teaspoon lemon extract  
2 3/4 cups all-purpose flour  
1 tablespoon baking powder  
1/2 teaspoon salt  
2 tablespoons milk

### Frosting:

1 egg white, room temperature  
3 cups confectioners' sugar  
2 tablespoons milk, room temperature  
2 tablespoons raspberry flavored liqueur  
1 tablespoon cherry flavored gelatin mix  
1 pinch salt

## Directions

In a medium bowl, beat together the butter, shortening, and 1 cup sugar until smooth and creamy; then add eggs, vanilla, and lemon extract. In a large bowl, mix together flour, salt, and baking powder. Make a well in the middle, and pour creamy mixture into it, folding the dry into the wet until mixed. Stir in 2 tablespoons milk at the end. To make rolling easier, you may cover and refrigerate anywhere from 1 hour up to a few days.

Preheat oven to 350 degrees F (175 degrees C). On a lightly floured surface, roll out dough to 1/8 inch thickness. Use a heart-shaped cookie cutter to cut shapes out of dough. Place cookies 2 inches apart on a baking sheet.

Bake in preheated oven for 6 to 10 minutes. Slightly browned is OK, but not necessary. Remove from baking sheets to wire racks to cool.

Meanwhile, in a medium bowl, beat egg white with an electric mixer until frothy but not stiff. Gradually beat in 1 1/2 cups sugar, then 1/8 cup milk. Mix in raspberry liqueur and cherry-flavored gelatin. Gradually beat in remaining 1 1/2 cups sugar and pinch of salt, mixing until the icing looks about like marshmallow fluff, not quite stiff enough to stand in peaks. Spread icing on top of cookies.

# Chocolate Pudding Sandwiches

## Ingredients

1 1/2 cups cold fat-free milk  
1 (1.4 ounce) package sugar-free instant chocolate pudding mix  
1 (8 ounce) container frozen reduced-fat frozen whipped topping, thawed  
1 cup miniature marshmallows  
2 (9 ounce) packages chocolate wafers

## Directions

In a bowl, whisk milk and pudding mix for 2 minutes or until slightly thickened. Fold in whipped topping and marshmallows. For each sandwich, spread about 2 tablespoons of pudding mixture on a chocolate wafer; top with another wafer. Stack sandwiches in an airtight container. Freeze until firm, about 3 hours. Remove from the freezer 5 minutes before serving.

# Jean's Fudge

## Ingredients

2 1/4 cups white sugar  
2/3 cup sweetened condensed milk  
1/4 cup butter  
16 large marshmallows  
1 teaspoon vanilla extract  
3/4 cup chopped walnuts  
1 cup semi-sweet chocolate chips

## Directions

Butter a 7 x 11 inch pan. Set aside.

In a 3 quart saucepan, mix together sugar, condensed milk, butter or margarine, and marshmallows. Cook over low heat and bring to a boil. Boil 5-7 minutes. Remove from heat.

Add vanilla, nuts, and chocolate chips. Stir until chips are melted.

Pour into prepared pan. Cool. Cut.

# Cereal Treats II

## Ingredients

1/4 cup butter  
1 (10.5 ounce) package 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.

# Hot Cocoa Mix

## Ingredients

6 2/3 cups nofat dry milk powder  
1 cup instant chocolate drink mix  
1 (5 ounce) package cook-and-serve chocolate pudding mix  
1/2 cup confectioners' sugar  
1/2 cup powdered nondairy creamer  
1/2 cup baking cocoa

### ADDITIONAL INGREDIENTS:

1 cup boiling water  
baby marshmallows

## Directions

In a bowl, combine the first six ingredients. Store in an airtight container in a cool dry place for up to 3 months. Yield: 21 batches (about 7 cups total).

To prepare hot cocoa: Dissolve 1/3 cup cocoa mix in boiling water. Top with miniature marshmallows if desired.

# Rich S'mores

## Ingredients

8 large oatmeal cookies  
4 ounces milk chocolate  
8 large marshmallows  
skewers

## Directions

Preheat grill for high heat.

Place 1 ounce of chocolate on the flat side of 4 of the oatmeal cookies. Skewer the marshmallows, and roast them, turning constantly, until they are a golden brown all over.

Slide a warm marshmallow onto the chocolate and top it with another cookie (flat side down). Repeat for all cookies. Let sit for a couple of minutes to melt chocolate, and serve.

# Candied Yams

## Ingredients

1 (29 ounce) can sweet potatoes  
1/4 cup butter, cut into pieces  
1/2 cup brown sugar  
1 1/2 cups miniature  
marshmallows

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Place sweet potatoes in a medium baking dish. Distribute butter pieces evenly over the sweet potatoes. Sprinkle with brown sugar. Layer with miniature marshmallows.

Cover and bake in the preheated oven 25 minutes, or until sweet potatoes are tender and marshmallows have melted.

# S'More Pie Please

## Ingredients

### Crust:

Crisco® Original No-Stick  
Cooking Spray  
1 cup graham cracker crumbs  
1/4 cup sugar  
5 tablespoons Crisco® Vegetable  
Oil

### Filling:

1 quart chocolate ice cream,  
softened until spreadable  
1 (17 ounce) jar Smucker's® Hot  
Fudge Microwaveable Ice Cream  
Topping, heated just until  
pourable  
1 (7 ounce) jar marshmallow  
creme  
2 cups miniature marshmallows

## Directions

Heat oven to 350 degrees F. Spray a 9-inch pie plate with Crisco No Stick Cooking Spray; set aside. In a medium bowl combine graham cracker crumbs, sugar and oil; mix well with fork. Press firmly onto bottom and up sides of pie plate. Bake 5 minutes; cool.

Using a flexible spatula spread half of softened ice cream evenly into cooled crust. Pour Smucker's Hot Fudge Sauce evenly over. Return to freezer to set; about 10 minutes. Spread remaining ice cream over, covering fudge layer completely. Freeze until firm, at least 4 hours.

Drop marshmallow creme by spoonfuls over top of pie. Using moistened fingertips, spread in even layer, covering top of pie completely. Sprinkle mini marshmallows evenly over, pressing slightly to adhere. Cover and freeze until firm, about 4 hours.

Preheat broiler. Cover pie crust edges with foil. Broil pie just until marshmallows are lightly golden, watching closely to avoid burning, about 1 minute. Serve immediately.

# Peanut Butter Sheet Cake

## Ingredients

2 cups all-purpose flour  
2 cups white sugar  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
1 cup water  
3/4 cup butter or margarine,  
softened  
1/2 cup peanut butter  
1/4 cup vegetable oil  
2 eggs  
1/2 cup buttermilk  
1 teaspoon vanilla extract

2/3 cup white sugar  
1/3 cup evaporated milk  
1 tablespoon butter or margarine  
1/3 cup chunky peanut butter  
1/3 cup miniature marshmallows  
1/2 teaspoon vanilla extract

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 10x15x1 inch jellyroll pan.

In a large bowl, stir together the flour, 2 cups sugar, baking soda and salt. Set aside. Combine the water and 3/4 cup of butter in a saucepan, and bring to a boil. Remove from the heat and stir in 1/2 cup peanut butter and vegetable oil until well blended. Stir this mixture into the dry ingredients. Combine the eggs, buttermilk and vanilla; stir into the peanut butter mixture until well blended. Spread the batter evenly in the prepared pan.

Bake for 18 to 26 minutes in the preheated oven, or until a toothpick inserted near the center comes out clean.

While the cake bakes, place 2/3 cup sugar, evaporated milk, and butter in a saucepan. Bring to a boil, stirring constantly. Cook stirring for 2 minutes. Remove from heat and stir in the peanut butter, marshmallows and vanilla until marshmallows are melted and the mixture is smooth.

Spoon the frosting over the warm cake and spread in an even layer. Allow to cool before cutting and serving.

# Fruity Gelatin Salad

## Ingredients

7 fluid ounces lemon-lime flavored carbonated beverage  
2 cups miniature marshmallows  
1 (3 ounce) package lime flavored gelatin mix  
8 ounces cream cheese  
1 (20 ounce) can crushed pineapple with juice  
3/4 cup chopped pecans  
1 teaspoon mayonnaise  
1 cup frozen whipped topping, thawed

## Directions

In a non-reactive sauce pan, combine the carbonated beverage and marshmallows; heat until dissolved stirring constantly. Add gelatin and stir until dissolved.

Add cream cheese and blend by hand or with electric mixer until smooth.

Add pineapple and juice, nuts, mayonnaise and whipped topping. Pour into 7x11 dish, chill until set.

# Overnight Salad

## Ingredients

1 (8 ounce) can pineapple tidbits  
1 (11 ounce) can mandarin oranges  
3 tablespoons lemon juice  
1 tablespoon water  
1 (3 ounce) package cook and serve vanilla pudding mix  
1 cup miniature marshmallows  
1 cup whipped topping  
1 banana, sliced

## Directions

Drain pineapple and oranges, reserving juices. Place juice in a saucepan with lemon juice and water; stir in pudding mix. Cook and stir over medium heat until mixture comes to a full boil. Remove from the heat; cool. Add pineapple, oranges and marshmallows. Fold in whipped topping. Chill overnight. Just before serving, fold in banana.

# Crispy Rice Candy

## Ingredients

2 cups crispy rice cereal  
2 cups dry roasted peanuts  
2 cups miniature marshmallows  
1 cup crunchy peanut butter  
2 pounds white chocolate,  
chopped

## Directions

In a large bowl, combine cereal, peanuts, marshmallows and peanut butter. Stir until evenly mixed.

In a microwave-safe bowl, or in a double boiler, cook chocolate until melted. Stir occasionally until chocolate is smooth. Stir chocolate into cereal mixture. Mixture will be slightly runny.

Drop by tablespoons onto waxed paper. Let set until firm, 2 hours. Store in an airtight container.

# Marshmallow Ice Cream Topping

## Ingredients

3/4 cup white sugar  
1 tablespoon corn syrup  
2 1/2 tablespoons butter  
1/4 cup milk  
1/2 (16 ounce) package chopped marshmallows  
2 tablespoons water  
1 teaspoon vanilla extract

## Directions

In a saucepan, combine sugar, corn syrup, butter and milk. Place over low heat, and stir until sugar is dissolved. Bring to a boil, then simmer 5 minutes. Meanwhile, in the top of a double boiler, melt the marshmallows with the water. When melted, stir into hot syrup mixture until no streaks remain. Remove from heat, and stir in vanilla.

# CARNATION® Classic Five-Minute Fudge

## Ingredients

1 2/3 cups granulated sugar  
2/3 cup Regular Carnation®  
Evaporated Milk  
2 tablespoons butter  
1/2 teaspoon salt  
2 cups miniature marshmallows  
1 1/2 cups semi-sweet chocolate  
chips  
1 teaspoon vanilla  
1/2 cup chopped walnuts  
(optional)

## Directions

Line 8-inch (2 L) square baking pan with waxed paper; set aside

Combine sugar, evaporated milk, butter and salt in medium saucepan; bring to rolling boil over medium heat, stirring constantly. Boil 4 to 5 minutes or until mixture starts to thicken. Remove from heat. Stir in marshmallows, chocolate chips, vanilla and nuts (if desired) until marshmallows and chocolate melt and blend.

Pour into prepared pan. Chill until set. Cut into 1-inch (2.5 cm) squares. Store in refrigerator in sealed container.

# Springtime Poke Cupcakes

## Ingredients

1 (18.25 ounce) package white cake mix  
1 cup boiling water  
1 (3 ounce) package JELL-O Strawberry Flavor Gelatin  
1 (8 ounce) tub COOL WHIP Whipped Topping, thawed  
Red or yellow food coloring  
suggested decorations: colored sugar, colored sprinkles, tinted BAKER'S ANGEL FLAKE Coconut, and/or JET-PUFFED BUNNYMALLOWS Marshmallows

## Directions

Prepare batter and bake as directed on package for cupcakes. Cool in pans 10 min. Pierce tops with fork.

Stir boiling water into gelatin mix until dissolved; spoon over cupcakes. Refrigerate 30 min. Remove from pans.

Tint whipped topping with food coloring; spread over cupcakes. Decorate as desired. Store in refrigerator.

# Aunt Teen's Creamy Chocolate Fudge

## Ingredients

1 (7 ounce) jar marshmallow  
creme  
1 1/2 cups white sugar  
2/3 cup evaporated milk  
1/4 cup butter  
1/4 teaspoon salt  
2 cups milk chocolate chips  
1 cup semisweet chocolate chips  
1/2 cup chopped nuts  
1 teaspoon vanilla extract

## Directions

Line an 8x8 inch pan with aluminum foil. Set aside.

In a large saucepan over medium heat, combine marshmallow cream, sugar, evaporated milk, butter and salt. Bring to a full boil, and cook for 5 minutes, stirring constantly.

Remove from heat and pour in semisweet chocolate chips and milk chocolate chips. Stir until chocolate is melted and mixture is smooth. Stir in nuts and vanilla. Pour into prepared pan. Chill in refrigerator for 2 hours, or until firm.

# Salted Peanut Bars

## Ingredients

### Crust:

1 1/3 cups flour  
2/3 cup brown sugar  
2 tablespoons Argo® Corn Starch  
1/2 teaspoon salt  
1/2 teaspoon Argo® Baking Powder  
1/4 teaspoon baking soda  
1/2 cup butter or margarine  
2 egg yolks  
1 teaspoon Spice Islands® Pure Vanilla Extract  
3 cups mini marshmallows

### Topping:

2/3 cup Karo® Light Corn Syrup  
2/3 cup butter OR margarine  
1 (10 ounce) package peanut butter chips  
2 teaspoons Spice Islands® Pure Vanilla Extract  
2 cups crisp rice cereal  
2 cups salted peanuts

## Directions

For Crust: Mix flour, brown sugar, corn starch, salt, baking powder and baking soda in a large bowl. Cut in butter using a pastry blender OR two knives. Add egg yolks and vanilla. Mixture will be crumbly. Press into an ungreased 13 x 9-inch pan.

Bake in a preheated 350 degree F oven for 12 to 15 minutes. Remove from oven and sprinkle with marshmallows; return to oven for 3 to 5 minutes, until marshmallows are puffy.

Cool completely.

For Topping: Heat corn syrup, butter and peanut butter chips in a saucepan over low heat until smooth. Remove from heat. Add vanilla, cereal and peanuts.

Spread over baked crust; chill 1 hour or until firm.

# Yankee Doodle Dandy Treats

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package regular marshmallows  
6 cups Kellogg's® Rice Krispies® cereal or Kellogg's® Cocoa Krispies® cereal  
1 1/2 cups white chocolate morsels  
1 tablespoon vegetable oil  
3/4 cup powdered sugar  
2 tablespoons water  
Red, white and blue-colored sprinkles (optional)

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add Kellogg's® Rice Krispies® cereal. Stir until well coated.

Using buttered spatula or wax paper evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Cool. Crosswise cut in half, forming two 9 x 6 1/2-inch rectangles.

Meanwhile, in small saucepan melt white chocolate morsels over low heat, stirring frequently. Stir in oil. Add powdered sugar, stirring until combined. Add water. Stir until smooth.

Spread chocolate mixture over one cereal rectangle. Top with second rectangle. Sprinkle with red-, white- and blue sprinkles, pressing lightly into cereal mixture. Refrigerate about 30 minutes or until set. Cut into 3 1/4- x 1-inch strips. Best if served the same day.

# Peanut Butter Fudge I

## Ingredients

2 cups packed brown sugar  
2 cups white sugar  
4 tablespoons butter  
1 cup milk  
1 1/2 cups peanut butter  
2 teaspoons vanilla extract  
2 cups miniature marshmallows

## Directions

Butter one 9x9 inch pan and set aside.

In a 3 quart saucepan, combine white sugar, brown sugar, milk, and butter. Cook to soft ball stage, 234 degrees F (112 degrees C). Remove from heat.

Stir in peanut butter, vanilla and marshmallows; continue stirring until marshmallows are melted. Pour into prepared pan and cool. Cut into squares and serve.

# Rocky Road No-Bake Cheesecake

## Ingredients

3 squares BAKER'S Semi-Sweet  
Chocolate, divided  
2 (8 ounce) packages  
PHILADELPHIA Cream Cheese,  
softened  
1/3 cup sugar  
1/4 cup milk  
2 cups thawed COOL WHIP  
Whipped Topping  
3/4 cup JET-PUFFED Miniature  
Marshmallows  
1/3 cup chopped PLANTERS  
COCKTAIL Peanuts  
1 (6 ounce) OREO Pie Crust

## Directions

Microwave 1 of the chocolate squares in small microwaveable bowl on HIGH 1 minute; stir until chocolate is completely melted. Set aside.

Beat cream cheese, sugar and milk in large bowl with electric mixer on medium speed until well blended. Add melted chocolate; mix well. Gently stir in whipped topping, marshmallows and peanuts. Coarsely chop remaining 2 chocolate squares; stir into cream cheese mixture. Spoon into crust.

Refrigerate 4 hours or until set. Store leftover pie in refrigerator.

# Picnic Cake

## Ingredients

24 large marshmallows  
1 1/2 cups all-purpose flour  
3/4 teaspoon salt  
1/2 teaspoon baking soda  
1 teaspoon baking powder  
1/2 cup margarine, softened  
1 1/2 cups white sugar  
2 eggs  
1 teaspoon vanilla extract  
1/2 cup buttermilk  
1 cup chopped nuts (optional)  
1 cup mashed very ripe banana

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 pan. Place marshmallows in a single, even layer in the bottom of the pan.

Sift together flour, salt, baking soda, and baking powder. Set aside.

In a large bowl, cream together the margarine and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. By hand, stir in the flour mixture alternately with the buttermilk, mixing just until incorporated. Fold in nuts and bananas.

Pour batter over marshmallows, making sure that marshmallows are covered, and that the batter reaches all sides of the pan.

Bake on center rack of oven for 45 minutes. Marshmallows will rise to top and make a topping. The cake may look slightly underbaked because of the marshmallow topping. Allow the cake to cool before serving.

# Triple Chocolate Cream Pie

## Ingredients

### Dark Chocolate Layer

3 (1.55 ounce) bars dark chocolate, coarsely chopped  
1 cup miniature marshmallows  
1/4 cup milk

1 pinch salt  
1/2 teaspoon vanilla extract  
1/2 cup heavy cream

1 (9 inch) prepared graham cracker crust

### Milk Chocolate Layer

3 (1.55 ounce) bars milk chocolate, coarsely chopped  
1 cup miniature marshmallows  
1/4 cup milk

1 pinch salt  
1/2 teaspoon vanilla extract  
1/2 cup heavy cream

1 (8 ounce) tub chocolate whipped topping, thawed

1 (8 ounce) tub whipped topping, thawed

1/4 cup miniature semi-sweet chocolate chips, for garnish (optional)

## Directions

To make the dark chocolate layer, place the dark chocolate, miniature marshmallows, milk, and salt into the top of a double boiler over medium heat. Stir until chocolate melts and mixture is smooth. Remove from the heat, and stir in the vanilla. Allow to cool, stirring occasionally.

Beat the heavy cream in a bowl until soft peaks form. Fold the whipped cream into the dark chocolate mixture until evenly blended. Spoon the mixture into the prepared graham cracker crust. Spread 1/2 chocolate whipped topping over the dark chocolate layer. Refrigerate at least 30 minutes.

Meanwhile, make the milk chocolate layer by placing the milk chocolate, miniature marshmallows, milk, and salt into the top of a double boiler over medium heat. Stir until chocolate melts, and mixture is smooth. Remove from the heat, and stir in the vanilla. Allow to cool, stirring occasionally.

Beat the remaining 1/2 cup heavy cream in a bowl until soft peaks form. Fold the whipped cream into the milk chocolate mixture until evenly blended. Pour the mixture over chocolate topping layer. Spread the remaining chocolate whipped topping over the milk chocolate layer. Spoon the whipped topping over the chocolate topping. If desired, garnish with miniature chocolate chips.

# Chewy Gooey Cookies

## Ingredients

3/4 cup peanut butter  
1/2 cup butter flavored shortening  
1 1/4 cups packed brown sugar  
1 egg  
3 tablespoons milk  
1 tablespoon almond extract  
1 cup all-purpose flour  
3/4 cup rye flour  
3/4 teaspoon baking soda  
3/4 teaspoon salt  
1 cup semisweet chocolate chips  
1/2 cup miniature marshmallows

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the peanut butter, shortening, and brown sugar. Stir in the egg, milk and almond extract. Sift together the all-purpose flour, rye flour, baking soda and salt, add to the creamed mixture and mix until just combined. Finally, stir in the chocolate chips and mini marshmallows.

Drop cookies by rounded teaspoonfuls onto the prepared cookie sheets. Bake for 8 to 10 minutes in the preheated oven, or until golden brown. Allow cookies to cool for 1 minute on the baking sheets before removing to wire racks to cool completely.

# Rhubarb Pineapple Upside-Down Cake

## Ingredients

1 (20 ounce) can crushed pineapple, drained with juice reserved  
3 cups chopped rhubarb  
1/2 cup white sugar  
1/2 cup packed brown sugar  
1 (3 ounce) package strawberry flavored gelatin  
2 cups miniature marshmallows  
1 (18.25 ounce) package white cake mix

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

In a medium bowl, mix together the pineapple, rhubarb, white sugar, brown sugar, gelatin, and marshmallows. Pour evenly in the bottom of the prepared pan. In the same bowl, prepare the cake mix according to package directions, substituting the reserved pineapple juice for the as much water in the recipe as you can. Pour over the fruit, and spread evenly.

Bake for 1 hour in the preheated oven, or until a toothpick inserted into the center of the cake comes out clean. Invert the cake onto a serving platter while still warm, or cut into pieces, and turn upside-down when serving.

# Rocky Road Bars

## Ingredients

1/4 cup sifted all-purpose flour  
1 cup ground walnuts  
1/4 teaspoon baking powder  
1/8 teaspoon salt  
1 tablespoon butter  
1/3 cup packed brown sugar  
1/2 teaspoon vanilla extract  
1 cup miniature marshmallows  
1 cup semisweet chocolate chips  
1 egg

## Directions

Preheat oven to 350 degrees F. Grease and flour a 9 inch square pan.

Sift flour, baking powder and salt together. Set aside.

In a medium size bowl, combine sugar, egg, butter, and vanilla. Beat until smooth. Stir in flour mixture. Stir in 1/2 cup nuts. Pour into jelly roll pan. Bake for 15 minutes.

Remove from oven; while hot, arrange marshmallows and remaining nuts and chocolate chips on top of bars. Return to oven for 2 minutes or just until chocolate is softened. Swirl and cool until chocolate is set. Cut into squares.

# Aunt Betz Cookies

## Ingredients

2 eggs  
1 cup white sugar  
3/4 cup butter  
2 1/2 cups graham cracker  
crumbs  
2 cups miniature marshmallows  
12 ounces semisweet chocolate  
chips  
3 tablespoons peanut butter  
1/2 cup chopped walnuts  
1/2 cup shredded coconut

## Directions

Beat eggs. Combine eggs, sugar, and butter or margarine in a large saucepan. Bring to a boil and let cook on low for 2 minutes, stirring constantly. Turn off heat. Add the crumbs, marshmallows and coconut.

Spread mixture into a lightly buttered 9x13 inch dish.

Melt the chocolate chips and peanut butter together and spread over the top of the bars. Refrigerate overnight. Cut into small squares to serve.

# Chocolate Rocky Road Cookies

## Ingredients

1/2 cup butter  
1 cup semisweet chocolate chips  
1 cup white sugar  
2 eggs  
1/2 teaspoon vanilla extract  
1 1/2 cups all-purpose flour  
1/2 teaspoon baking powder  
1/4 teaspoon salt  
1 cup chopped walnuts  
48 miniature marshmallows

## Directions

Preheat oven to 400 degrees F (200 degrees C). In a small sauce melt together the butter and 1/2 cup of the chocolate chips, stirring frequently. Remove from heat and set aside to cool.

In a medium bowl, stir together the melted chocolate mixture with the sugar, eggs and vanilla. Sift together the flour, baking powder and salt, stir into the chocolate mixture. Finally, stir in the chopped nuts and remaining chocolate chips.

Drop dough by rounded teaspoonfuls onto unprepared cookie sheets. Press a miniature marshmallow into the center of each cookie. Bake for 7 to 8 minutes in the preheated oven. Remove from baking sheets immediately to cool on wire racks.

# Popcorn Cake II

## Ingredients

18 cups popped popcorn  
1 1/2 cups gumdrops  
1 cup whole peanuts  
1 (10.5 ounce) package miniature marshmallows  
1/2 cup butter

## Directions

Butter one 10 inch tube or bundt pan.

Toss the popcorn with the gumdrops and cashews.

Melt the marshmallows with the butter or margarine. Pour over the popcorn mixture and mix well. Press the mixture into the prepared pan. Butter hands before pressing firmly into pan. Chill and remove from pan.

# Mallow Fruit Salad

## Ingredients

1 1/3 cups buttermilk  
1 (5.1 ounce) package instant vanilla pudding mix  
1 (30 ounce) can fruit cocktail, drained  
2 (11 ounce) cans mandarin oranges, drained  
1 cup rainbow colored miniature marshmallows  
1 (8 ounce) carton frozen whipped topping, thawed

## Directions

In a mixing bowl, beat the buttermilk and pudding mix on medium speed for 1 minute. let stand for 5 minutes. Fold in the fruit cocktail, oranges, marshmallows and whipped topping. Refrigerate until serving.

# Frog Eye Salad

## Ingredients

1 cup white sugar  
2 tablespoons all-purpose flour  
2 1/2 teaspoons salt  
1 3/4 cups unsweetened pineapple juice  
2 eggs, beaten  
1 tablespoon lemon juice  
3 quarts water  
1 tablespoon vegetable oil  
1 (16 ounce) package acini di pepe pasta  
3 (11 ounce) cans mandarin oranges, drained  
2 (20 ounce) cans pineapple tidbits, drained  
1 (20 ounce) can crushed pineapple, drained  
1 (8 ounce) container frozen whipped topping, thawed  
1 cup miniature marshmallows  
1 cup shredded coconut

## Directions

In a sauce pan, combine sugar, flour, 1/2 teaspoon salt, pineapple juice and eggs. Stir and cook over medium heat until thickened. Remove from heat; add lemon juice and cool to room temperature.

Bring water to a boil, add oil, remaining salt and cook pasta until al dente. Rinse under cold water and drain.

In a large bowl, combine the pasta, egg mixture, mandarin oranges, pineapple and whipped topping. Mix well and refrigerate overnight or until chilled. Before serving add marshmallows and coconut. Toss and serve.

# Yummy Fruit Pizza

## Ingredients

1/4 cup butter  
32 large marshmallows  
5 cups crisp rice cereal  
  
8 ounces cream cheese  
2 cups confectioners' sugar  
1/4 cup unsweetened cocoa powder  
16 small strawberries, halved  
1 banana, peeled and sliced  
2 kiwis, peeled and chopped  
2 tablespoons apricot jam  
1 1/2 teaspoons water  
2 teaspoons heavy cream  
2 teaspoons white sugar  
1/2 teaspoon vanilla extract

## Directions

In a medium saucepan combine the butter and marshmallows. Stir over low heat until melted. Remove pan from heat and stir in the crisp rice cereal. Prepare a pizza pan by lightly coating with vegetable oil spray. Press the cereal mixture evenly onto the pizza pan. Place into the refrigerator to cool.

To make the sauce, combine cream cheese, confectioners' sugar and cocoa in a small bowl. Beat until smooth and creamy. Spread evenly over the pizza crust. Arrange the strawberries, bananas, and kiwi slices over the crust to look like pizza toppings, or make a fancy design.

In a small cup, mix together the apricot jam with the water. Dab onto the fruit with a brush. This will keep the fruit from turning brown. Whip the heavy cream, sugar, and vanilla until stiff, drop dabs of whipped cream onto the pizza. Slice like a pizza, but thinner. This is a very rich dessert.

# Peanut Butter Pie XIV

## Ingredients

2 (9 inch) prepared graham cracker crusts  
1 (14 ounce) can sweetened condensed milk  
1/4 cup lemon juice  
1 cup crunchy peanut butter  
1 (7 ounce) jar marshmallow creme  
1 (16 ounce) package frozen whipped topping, thawed  
1 (12 ounce) jar hot fudge topping  
1/4 cup chopped walnuts

## Directions

In a large mixing bowl, combine condensed milk, lemon juice, peanut butter, and marshmallow creme. Beat until smooth. Fold in whipped topping.

Spoon 1/4 of peanut butter mixture into each graham cracker crust. Spread half of fudge topping over each peanut butter layer. Spoon half of remaining peanut butter mixture over each fudge layer.

Garnish with chopped nuts. Freeze until firm, then serve.

# Almond Bark Snacker

## Ingredients

1 pound white candy coating,  
melted  
1 cup peanut butter  
3 cups crispy rice cereal  
1 (16 ounce) package miniature  
marshmallows  
1 cup chopped pecans (optional)

## Directions

Stir together the melted candy coating and peanut butter. Add the rice cereal, marshmallows, and pecans; stir until evenly combined. Spoon the mixture onto a sheet of waxed paper in an even layer to cool completely before serving.

# Raspberry Cake

## Ingredients

5 cups fresh raspberries  
1 cup sugar  
1 (3 ounce) package JELL-O  
Strawberry Flavor Gelatin  
3 cups JET-PUFFED Miniature  
Marshmallows  
1 package (2-layer size) white  
cake mix  
2 cups thawed COOL WHIP  
Whipped Topping

## Directions

Heat oven to 350 degrees F. Grease 13x9-inch pan; spread raspberries onto bottom of pan. Sprinkle evenly with sugar, dry gelatin mix and marshmallows.

Prepare cake batter as directed on package; pour over marshmallows.

Bake 1 hour or until toothpick inserted in center comes out clean. Cool. Serve topped with COOL WHIP.

# Broadway Brownie Bars

## Ingredients

1 (8 ounce) package cream cheese, divided  
1 1/2 cups sugar, divided  
1 1/8 cups all-purpose flour, divided  
1 cup butter or margarine, softened, divided  
3 eggs, divided  
2 1/2 teaspoons vanilla, divided  
2 (1 ounce) squares unsweetened chocolate, divided  
1 1/4 cups chopped walnuts  
1 teaspoon baking powder  
1 cup semisweet chocolate chips  
2 cups miniature marshmallows  
1/4 cup milk  
3 cups confectioners' sugar

## Directions

In small mixing bowl, blend 6 ounces cream cheese, 1/2 cup sugar, 2 tablespoons flour, 1/4 cup butter, 1 egg and 1/2 teaspoon vanilla; set aside. In medium saucepan, over medium heat, melt 1 square chocolate and 1/2 cup butter. Remove from heat; add 1 cup sugar, 1 cup flour, 1 cup nuts, baking powder, 1 teaspoon vanilla, and 2 eggs; blend well. Spray 13-in. x 9-in. x 2-in. pan with non-stick spray; spread batter in pan. Spread cheese mixture over batter. In small bowl, combine 1/4 cup nuts and chocolate chips; sprinkle over cheese layer. Bake at 350 degrees F for about 28 minutes or until almost done. Sprinkle marshmallows over all; return to oven for 2 minutes. In medium saucepan, melt 1/4 cup butter, 1 square chocolate, 2 ounces cream cheese and milk. Remove from heat; stir in confectioners' sugar and 1 teaspoon vanilla. Immediately drizzle over marshmallows. Chill well; cut into bars.

# Earth Worm Delights

## Ingredients

3 tablespoons margarine or butter  
1 (10 ounce) package regular marshmallows  
6 cups Kellogg's® Cocoa Krispies®  
1 (2.75 ounce) package gummy worms  
6 chocolate sandwich cookies, finely crushed

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add KELLOGG'S COCOA KRISPIES cereal. Stir until well coated.

Using buttered spatula or wax paper spread mixture into 13 x 9 x 2-inch pan coated with cooking spray, leaving uneven surface. (Do not press firmly.) Arrange gummy worms on top. Sprinkle with cookie crumbs, lightly pressing into cereal mixture. Cool. Cut into 2-inch squares. Best if served the same day.

# Never-Never Ever-Ever Fail Fudge

## Ingredients

2/3 cup evaporated milk  
1 2/3 cups white sugar  
1/2 teaspoon salt  
16 large marshmallows  
1 cup semisweet chocolate chips  
1 teaspoon vanilla extract  
1/2 cup chopped walnuts

## Directions

In a medium saucepan over medium heat, combine evaporated milk, sugar and salt. Bring to a boil, then remove from heat and stir in marshmallows, chocolate chips, vanilla and nuts until marshmallows are melted. Pour into an 8x8 inch dish. Let cool completely before cutting into squares.

# Chocolate Chip Pie II

## Ingredients

18 graham crackers  
4 tablespoons butter  
27 large marshmallows  
1/2 cup milk  
1 cup frozen whipped topping,  
thawed  
1/2 teaspoon vanilla extract  
2 (1 ounce) squares unsweetened  
chocolate, grated

## Directions

Roll graham crackers to fine crumbs; there should be about 1 cup. Melt the butter or margarine, and combine with the crumbs. Pat into 9 inch pie plate. Chill.

Heat 24 to 30 large marshmallows slowly in the milk. Cool. Fold in whipped topping, vanilla and grated bitter chocolate. Pour filling into crust, and refrigerate 1 hour.

# Fruit Dip

## Ingredients

8 ounces cream cheese  
1/2 cup marshmallow creme  
2 cups frozen whipped topping,  
thawed  
1/4 cup unsweetened pineapple  
juice

## Directions

Blend together the cream cheese, marshmallow cream and thawed topping. Add enough pineapple juice to make it dipping consistency. Chill for 1 hour.

# Strawberry Fruit Dip

## Ingredients

1 (8 ounce) package strawberry-flavored cream cheese  
1 (7 ounce) jar marshmallow creme

## Directions

In a medium bowl, mix the strawberry-flavored cream cheese and marshmallow creme until well blended. Chill in the refrigerator approximately 1 hour before serving.

# Rocky Road Freeze

## Ingredients

1 (8 ounce) package  
PHILADELPHIA Cream Cheese,  
softened  
1 cup cold milk  
1 (3.9 ounce) package JELL-O  
Chocolate Instant Pudding  
1 (8 ounce) tub COOL WHIP  
Whipped Topping, thawed,  
divided  
3/4 cup JET-PUFFED Miniature  
Marshmallows  
1/3 cup chopped PLANTERS  
COCKTAIL Peanuts  
1/4 cup semi-sweet chocolate  
chips  
25 NILLA Wafers, coarsely  
chopped

## Directions

Line 9-inch round pan with plastic wrap; set aside. Beat cream cheese in large bowl with mixer until creamy. Gradually beat in milk. Add dry pudding mix; beat until blended.

Stir in 2 cups COOL WHIP and all remaining ingredients except wafers.

Spoon into pan. Top with wafers; press lightly into cream cheese mixture.

Freeze 4 hours or until firm. Remove dessert 15 min. before serving. Unmold onto plate; discard plastic wrap. Serve with remaining COOL WHIP.

## Ingredients

1 (16 ounce) package light brown sugar  
1 (5 ounce) can evaporated milk  
2 tablespoons butter  
1 pinch salt  
1 cup marshmallow fluff  
1 teaspoon vanilla extract  
1 cup chopped pecans

## Directions

Line a 9 inch square pan with buttered wax paper.

In a saucepan over medium heat, combine brown sugar, evaporated milk, butter and salt. Bring to a boil, and heat to between 234 and 240 degrees F (112 to 116 degrees C), about 10 minutes. Remove from heat, and stir in marshmallow fluff, vanilla and chopped pecans. Spread into prepared pan. Let cool, then cut into squares.

# Crunchy Pecan Drops

## Ingredients

5 cups sugar  
1 (12 ounce) can evaporated milk  
1/2 cup butter (no substitutes),  
cubed  
2 (11 ounce) packages white  
chocolate chips or white vanilla  
chips  
1 (7 ounce) jar marshmallow  
creme  
3 teaspoons vanilla extract  
6 cups chopped pecans

## Directions

In a large heavy saucepan, bring the sugar, milk and butter to a boil over medium-low heat, stirring constantly. Boil and stir for 8 minutes. Add the remaining ingredients; stir until combined. Cool for 10 minutes.

Quickly form by tablespoonfuls onto waxed paper-lined baking sheets. If mixture becomes too thick, reheat slightly. Refrigerate for 20 minutes or until firm. Store in an airtight container in the refrigerator.

# Red-Hot Candy Fluff

## Ingredients

1 (20 ounce) can crushed  
pineapple, drained  
1/4 cup red cinnamon candies  
2 cups miniature marshmallows  
1 (8 ounce) carton frozen whipped  
topping, thawed

## Directions

In a bowl, combine the pineapple and candies. Cover and refrigerate for 8 hours or overnight. Stir in the marshmallows and whipped topping. Cover and refrigerate until serving.

# Goof Balls

## Ingredients

1 (17.5 ounce) package crispy rice cereal  
1 cup margarine  
1 (14 ounce) can sweetened condensed milk  
1 (14 ounce) package individually wrapped caramels, unwrapped  
2 (10.5 ounce) packages large marshmallows

## Directions

Line a baking sheet with waxed paper. Pour the crispy rice cereal into a large bowl.

Combine the margarine, sweetened condensed milk, and caramels in the top of a double boiler. Stirring constantly, cook over lightly simmering water until melted and combined, about 5 minutes.

Use a wooden skewer to dip each marshmallow in the hot caramel mixture. Immediately roll caramel coated marshmallow in the crispy rice cereal. Remove from skewer and place on the waxed paper to harden.

# Chocolate Chip Marshmallow Bars

## Ingredients

1 cup shortening  
3/4 cup sugar  
3/4 cup packed brown sugar  
2 eggs  
1 teaspoon vanilla extract  
2 1/4 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
2 cups miniature marshmallows  
1 1/2 cups semisweet chocolate chips  
3/4 cup chopped walnuts

## Directions

In a mixing bowl, cream shortening and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking soda and salt; gradually add to creamed mixture. Stir in marshmallows, chips and walnuts. Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 25-30 minutes or until golden brown. Cool on a wire rack. Cut into bars.

# Fudge Sundae Pie

## Ingredients

1 cup evaporated milk  
1 cup semisweet chocolate chips  
1 cup miniature marshmallows  
1/4 teaspoon salt  
1/2 (12 ounce) package vanilla wafers  
1 quart vanilla ice cream, softened  
1/4 cup pecans

## Directions

In a medium saucepan over medium heat, combine evaporated milk, chocolate chips, marshmallows and salt; stir until chocolate and marshmallows melt and mixture smooths and thickens. Remove from heat and let cool.

Line a 9 inch pie plate with vanilla wafers. Spoon half of ice cream over wafers and spread evenly, then top with half of chocolate/marshmallow mixture. Repeat layers and top with pecans; freeze 3 to 5 hours, until firm.

# Peanut Butter Fudge

## Ingredients

3/4 cup evaporated milk  
2 cups sugar  
2 tablespoons butter  
1 1/8 cups peanut butter  
2 cups marshmallow creme  
1 teaspoon vanilla extract

## Directions

Grease an 8x8 inch dish.

In a medium saucepan over medium heat, combine milk, sugar and butter. Bring to a rolling boil, and let boil 5 minutes. Remove from heat and stir in peanut butter, marshmallow creme and vanilla until well incorporated. Spread into prepared dish. Let cool completely before cutting into squares.

# Cranberry Whip

## Ingredients

4 cups ground raw cranberries  
1 (16 ounce) package miniature marshmallows  
1 cup white sugar  
2 cups apples - peeled, cored and finely chopped  
1/2 cup walnuts  
1 pint heavy cream, whipped

## Directions

In a large bowl, mix cranberries, miniature marshmallows, and sugar. Cover, and chill in the refrigerator 8 hours, or overnight.

Mix apples and walnuts into the cranberry mixture. Fold in whipped heavy cream just before serving. Serve cold.

# JIF® Festive Fudge

## Ingredients

1/3 cup JIF® Reduced Fat Peanut Butter  
1 1/2 cups granulated sugar  
1 cup marshmallow creme  
1/2 cup evaporated milk  
1/2 teaspoon salt  
1 (6 ounce) package semi-sweet chocolate chips  
1 teaspoon vanilla  
1/2 cup white chocolate chips  
1/2 teaspoon CRISCO® Butter Flavor All-Vegetable Shortening  
Colored gumdrops

## Directions

Grease 8-inch pan.

Combine sugar, marshmallow creme, milk, JIF® Reduced Fat Peanut Butter and salt in a large saucepan. Stir constantly on low heat until blended and mixture comes to a boil. Boil 5 minutes, stirring constantly. Remove from heat. Add semi-sweet chocolate chips. Stir until well blended. Stir in vanilla. Pour into pan. Cool.

Cut into squares or with cookie cutters.

Melt white chocolate chips with CRISCO® Butter Flavor All-Vegetable Shortening in microwave, stirring at 20-second intervals, until smooth (1-2 minutes). Place mixture in zip top bag. Cut a tiny piece off bottom corner to create a pastry bag. (If chocolate hardens, place in microwave for 7-10 seconds).

Decorate fudge to look like gifts. Uses x's or zigzags to make ribbons and or patterns.

Cut colored gumdrops into slivers. Gather a multi-colored "bouquet" of slivers and press the "stems" into the candies. Place each piece of decorated fudge in a candy cup, place in a gift box.

# Marshmallow Brownies

## Ingredients

1 cup butterscotch chips  
1/2 cup butter or margarine  
2 eggs  
2/3 cup packed brown sugar  
1 teaspoon vanilla extract  
1 1/2 cups all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
2 cups miniature marshmallows  
2 cups semisweet chocolate chips  
1/2 cup chopped walnuts

## Directions

In a saucepan over low heat, melt butterscotch chips and butter; cool for 10 minutes. In a mixing bowl, beat eggs, brown sugar and vanilla. Add butterscotch mixture; mix well. Combine flour, baking powder and salt; add to batter and mix well. Stir in marshmallows, chocolate chips and nuts. Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 325 degrees F for 25-30 minutes or until brownies test done with a toothpick. Cool before cutting.

# Fresh Peach Dessert

## Ingredients

16 whole graham crackers,  
crushed  
3/4 cup butter, melted  
1/2 cup white sugar  
4 1/2 cups miniature  
marshmallows  
1/4 cup milk  
1 pint heavy cream  
1/3 cup white sugar  
6 large fresh peaches - peeled,  
pitted and sliced

## Directions

Combine the graham cracker crumbs, melted butter, and 1/2 cup sugar in a mixing bowl. Mix until evenly moistened, reserve 1/4 cup of the mixture for the topping. Press the remaining mixture into the bottom of a 9x13-inch baking dish.

Heat marshmallows and milk in a large saucepan over low heat and stir until the marshmallows are completely melted. Remove from heat and cool.

Whip cream in a large bowl until soft peaks form. Beat in 1/3 cup sugar until the cream forms stiff peaks. Fold the whipped cream into the cooled marshmallow mixture.

Spread 1/2 the cream mixture over the crust, arrange the peaches on top of the cream, then spread the remaining cream mixture over the peaches. Sprinkle the reserved crumb mixture over the cream. Refrigerate until serving.

# Chocolate Marshmallow Puffs

## Ingredients

3 cups sifted all-purpose flour  
2/3 cup unsweetened cocoa powder  
1 teaspoon baking soda  
1 teaspoon salt  
1 cup white sugar  
1/2 cup packed brown sugar  
1 cup shortening  
2 eggs  
1 teaspoon vanilla extract  
60 miniature marshmallows  
1/3 cup granulated sugar for decoration

## Directions

Put marshmallows in the freezer for a couple of hours.

In a large mixing bowl, sift together the flour, salt, cocoa, and baking soda. In a separate bowl, cream together the shortening and both sugars. Blend in unbeaten eggs and vanilla. Beat well.

Stir in flour mixture and blend thoroughly.

Stick bowl in fridge; until dough is hardened.

Shape 1 teaspoon sized piece of dough around each marshmallow, seal well. Roll in sugar.

Bake at 400 degrees F (205 degrees C) on greased sheet for 5 to 7 minutes, or until cookies crack. Cool for about 2 minutes before removing from cookie sheet.

# Final Exam Brownies

## Ingredients

4 (1 ounce) squares unsweetened chocolate  
1 cup butter (no substitutes)  
2 cups sugar  
4 eggs  
1 teaspoon vanilla extract  
1 cup all-purpose flour  
2 cups miniature marshmallows  
1 cup chopped pecans or walnuts  
1 1/2 cups semisweet chocolate chips, divided

## Directions

In a microwave or double boiler, melt unsweetened chocolate and butter; stir until smooth. In a mixing bowl, combine the sugar, eggs, vanilla and chocolate mixture. Add flour; mix well. Fold in marshmallows, nuts and 1/2 cup chocolate chips. Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with remaining chocolate chips. Bake at 350 degrees F for 40-45 minutes or until top is set. Cool on a wire rack. Cut into bars.

# Igloo Salad

## Ingredients

1 (15.25 ounce) can fruit cocktail,  
drained  
1 (11 ounce) can mandarin  
oranges, drained  
1/2 cup flaked coconut  
1 3/4 cups whipped topping,  
divided  
2 1/2 cups miniature  
marshmallows, divided

## Directions

In a bowl, combine the fruit cocktail, oranges, coconut, 1 cup whipped topping and 1/2 cup marshmallows. Spoon into two balls, one 5-1/2 in. and one 3-1/2 in., on a serving plate, with smaller ball in front of larger ball. Spoon out some salad from small ball to make a doorway. Cover with remaining whipped topping and marshmallows.

# Watergate Salad

## Ingredients

1 (3.4 ounce) package instant pistachio pudding mix  
1 (8 ounce) can crushed pineapple, with juice  
1 cup miniature marshmallows  
1/2 cup chopped walnuts  
1/2 (8 ounce) container frozen whipped topping, thawed

## Directions

In a large bowl, mix together pudding mix, pineapple with juice, marshmallows, and nuts. Fold in whipped topping. Chill.

# Lazy Daisy Cake III

## Ingredients

1 1/2 cups white sugar  
1/2 cup vegetable oil  
3 eggs  
1 cup milk  
1 teaspoon vanilla extract  
1 1/8 cups all-purpose flour  
2 teaspoons baking powder  
1 teaspoon salt

1/4 cup margarine  
1 cup white sugar  
1/4 cup milk  
1/2 cup chocolate chips  
1 teaspoon vanilla extract  
1/2 cup miniature marshmallows

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, beat 1 1/2 cups sugar and oil until smooth. Beat in eggs, 1 cup milk and 1 teaspoon vanilla. Beat in flour, baking powder and salt. Pour batter into prepared pan.

Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool. Frost with Chocolate Frosting.

To make the Chocolate Frosting: In a saucepan over medium heat, combine margarine, 1 cup sugar and 1/4 cup milk. bring to a full boil. Remove from heat and stir in chocolate chips, 1 teaspoon vanilla and marshmallows. Beat until smooth.

# Peanut Butter Cereal O's

## Ingredients

4 tablespoons margarine  
1 (10.5 ounce) package miniature marshmallows  
1/2 cup peanut butter  
5 cups toasted oat cereal

## Directions

Grease a 9x13 inch baking dish. In a large bowl, microwave margarine for 45 seconds or until melted. Add marshmallows and stir to coat. Return to the microwave for 1 1/2 more minutes, stirring after 45 seconds. Mix in the peanut butter, then immediately stir in the toasted oat cereal. At this time you can add any additional candies. Transfer the mixture to the prepared pan and press down with a greased spatula until even. Allow to cool before cutting into squares.

# PBM Sandwich

## Ingredients

2 tablespoons peanut butter  
2 slices bread  
2 1/2 tablespoons marshmallow  
cream (such as Marshmallow  
FluffB®)

## Directions

Spread the peanut butter onto one slice of bread. Spread the marshmallow creme onto the other slice. Place the bread topping-side-up onto a microwave-safe plate. Cook in the microwave on High for 30 seconds. Place the two halves together and serve.

# Banana Boats

## Ingredients

4 medium unpeeled ripe bananas  
2 tablespoons flaked coconut  
2 tablespoons chopped  
maraschino cherries  
2 tablespoons raisins  
2 tablespoons peanut butter chips  
1/2 cup miniature marshmallows

## Directions

Cut banana peels lengthwise about 1/2 in. deep and to within 1/2 in. of each end. Open peel to form a pocket. Combine coconut and cherries; spoon into pockets of two bananas. Combine raisins and peanut butter chips; fill remaining bananas. Divide marshmallow between bananas. Wrap each in an 18-in. x 12-in. piece of heavy-duty foil. Grill, uncovered, over medium heat for 10-15 minutes or until marshmallows are melted and golden brown.

# Church-Window Cookies

## Ingredients

1/2 cup butter  
1 (16 ounce) package milk  
chocolate chips  
1 teaspoon vanilla extract  
1 cup chopped walnuts  
1 (16 ounce) package colored  
miniature marshmallows  
2 cups flaked coconut

## Directions

Melt the butter and chocolate chips in a heavy saucepan over medium heat; mix until smooth and creamy; remove from heat and stir in the vanilla. Fold in the marshmallows and walnuts.

Scatter about half of the coconut onto a large baking sheet. Form the chocolate mixture into two oblong logs and lay them onto the coconut. Use the remaining coconut to coat the logs. Refrigerate until the logs are firm, about 1 hour. Cut logs into 3/4-inch slices.

# Praline Sundae Topping

## Ingredients

1/4 cup butter  
1 1/4 cups packed brown sugar  
16 large marshmallows  
2 tablespoons light corn syrup  
1 dash salt  
1 cup evaporated milk  
1/2 cup chopped pecans, toasted  
1 teaspoon vanilla extract

## Directions

Melt butter in a saucepan over low heat. Stir in brown sugar, marshmallows, corn syrup and salt. Bring to a boil over low heat, stirring constantly. Boil for 1 minute. Remove from the heat, and cool for 5 minutes. Stir in evaporated milk, pecans and vanilla; mix well.

# Mystery Salad

## Ingredients

1 (20 ounce) can pineapple chunks with juice  
1 cup mandarin oranges with juice  
1 cup miniature marshmallows  
1 large banana, sliced  
1 (3.4 ounce) package instant lemon pudding mix  
1/2 cup chopped pecans (optional)

## Directions

Drain the juice from the pineapple and mandarin orange segments into a serving bowl. Whisk in the instant pudding until smooth. Stir in pineapple chunks, orange segments, banana and miniature marshmallows. Mix in pecans if using. Cover and refrigerate until serving.

# Rocky Road Fudge Bars

## Ingredients

1/2 cup butter, melted  
1 (1 ounce) square unsweetened chocolate, melted  
1 cup white sugar  
1 cup all-purpose flour  
1 teaspoon baking powder  
1 teaspoon vanilla extract  
2 eggs  
3/4 cup chopped walnuts

1 (8 ounce) package cream cheese, softened  
1/2 cup white sugar  
1 egg  
2 tablespoons all-purpose flour  
1/2 teaspoon vanilla extract  
1/4 cup butter, softened

1/4 cup chopped walnuts  
1 cup semisweet chocolate chips  
2 cups miniature marshmallows

1/4 cup butter  
1 (1 ounce) square unsweetened chocolate, chopped  
1/4 cup milk  
3 cups confectioners' sugar  
1 teaspoon vanilla extract

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking pan.

In a medium saucepan, melt chocolate and butter over low heat, stirring occasionally. Remove from the heat and add 1 cup sugar, 1 cup flour, baking powder, vanilla, 2 eggs and walnuts. Stir until well blended. Spread evenly into the bottom of the prepared pan.

For the next layer, in a medium bowl, beat the 6 ounces of cream cheese (reserve 2 ounces of the package of cream cheese for the next layer) with the 1/2 cup of sugar, egg, 2 tablespoons of flour, 1/2 teaspoon of vanilla, and 1/4 cup of butter. Mix until fluffy and smooth. Spread evenly over the first layer.

Sprinkle the 1/4 cup of chopped nuts and chocolate chips over the second layer. Bake for 25 to 35 minutes in the preheated oven. Then sprinkle the miniature marshmallows over the top and bake for 2 minutes longer.

Begin to prepare the icing while the bars are in the oven. In a medium saucepan, melt together the 1/4 cup of butter, 1 square of chocolate, remaining 2 ounces of cream cheese and 1/4 cup of milk. Remove from heat and stir in 3 cups of confectioners' sugar and 1 teaspoon of vanilla. Beat until smooth. Pour over the marshmallows and swirl together. Refrigerate until firm, cut into squares.

# Chocolate Marshmallow Meltaways

## Ingredients

1/2 cup butter flavored shortening  
3/4 cup sugar  
1 egg  
1/4 cup milk  
1 teaspoon vanilla extract  
1 3/4 cups all-purpose flour  
1/2 cup baking cocoa  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
18 large marshmallows, halved  
FROSTING:  
3 tablespoons butter or margarine,  
softened  
3 cups confectioners' sugar  
3 tablespoons baking cocoa  
1/8 teaspoon salt  
4 tablespoons milk

## Directions

In a mixing bowl, cream shortening and sugar. Beat in egg, milk and vanilla. Combine flour, cocoa, baking soda and salt; gradually add to the creamed mixture. Drop by tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 8 minutes. Press a marshmallow, cut side down, onto each cookie. Bake 2 minutes longer. Remove to wire racks to cool.

In a mixing bowl, cream butter, sugar, cocoa and salt. Add enough milk to achieve spreading consistency. Frost cooled cookies.

# Rocky Road Popcorn Truffles

## Ingredients

1 cup plain popped popcorn  
1 cup mini marshmallows  
1 cup salted peanuts  
1 pound semi-sweet chocolate,  
chopped

## Directions

Coat a 12 cup mini muffin pan with cooking spray. Divide popcorn, marshmallows and peanuts evenly among the cups.

Place the chocolate into a microwave-safe container. Heat on high for 45 seconds, then continue to heat at 15 second intervals, stirring each time, until chocolate is melted and smooth. Pour into the muffin cups, filling to the top. Gently tap the pan on the counter to release any bubbles. Refrigerate until chocolate is set. Unmold and enjoy!

# Nutty Sweethearts

## Ingredients

2 cups crisp rice cereal  
1 cup semisweet chocolate chips  
1 cup miniature marshmallows  
1 cup red candied cherries,  
quartered  
1 cup chopped pecans  
12 ounces white chocolate  
2 teaspoons shortening

## Directions

Grease cookie sheet and insides of two or more heart-shaped cookie cutters 4 inches long and 2 inches deep. Place cutters on cookie sheet, set aside.

In large bowl, combine cereal, chocolate chips, marshmallows, candied cherries and pecans, set aside.

In small heavy saucepan over very low heat, stir white chocolate and shortening until melted and smooth. Remove from heat, cool slightly. Pour chocolate mixture over mixture in bowl, stir gently to coat completely.

Using greased fingers, press about 2/3 cup mixture firmly and evenly into each prepared cutter on cookie sheet to thickness of up to 3/4 inch. Refrigerate 30 minutes until firm. Depending on number of molds available, you may have to work in batches. Keep unused mixture at room temperature between batches.

To unmold: Run wide metal spatula under cutters to loosen from cookie sheet. Using fingers, gently push each sweetheart free of the cutter.

# Coconut Chocolate Cake II

## Ingredients

1 (18.25 ounce) package  
chocolate fudge cake mix  
1 1/3 cups brewed coffee

2 tablespoons butter  
1/2 cup evaporated milk  
25 large marshmallows  
1 (14 ounce) package flaked  
coconut

1 (16 ounce) container prepared  
chocolate fudge frosting

## Directions

Prepare and bake cake mix according to package directions for two 9 inch round pans, except substitute brewed coffee for the water. Cool cakes completely.

**Make the Filling:** In a saucepan over medium heat, combine butter and evaporated milk. Bring to a boil. Add the marshmallows and stir until melted and smooth. Stir in coconut.

**Assemble the cake:** Place bottom layer on serving plate. Spread with entire coconut filling. Cover top and sides with fudge frosting. Refrigerate.

# Sunshine S'more Cupcakes

## Ingredients

1 (18.25 ounce) package French vanilla cake mix  
2 tablespoons graham cracker crumbs  
1 1/2 cups water  
3 egg whites  
24 milk chocolate candy kisses  
1/2 cup graham cracker crumbs  
1 (7 ounce) jar marshmallow creme

## Directions

Preheat oven to 350 degrees F (175 degrees C). Line 24 muffin cups with paper liners.

In a large bowl, combine the cake mix, 2 tablespoons graham cracker crumbs, water and egg whites. Beat for 2 minutes at high speed of an electric mixer.

Divide batter evenly among paper lined cups, filling about 2/3 full. Place a chocolate kiss in each cupcake, pressing in lightly. Spoon 1 teaspoon graham cracker crumbs onto each cupcake.

Bake at 350 degrees F (175 degrees C) for 18 to 25 minutes. Remove from the oven and top each cupcake with 1 teaspoon marshmallow creme. Dip spoon into hot water to prevent sticking. Return to oven for about 1 minute to melt slightly.

# Daisy Cake

## Ingredients

1 (18.25 ounce) package yellow cake mix  
1 pkg. (4 serving size) JELL-O Lemon Flavor Instant Pudding & Pie Filling  
1 (8 ounce) tub COOL WHIP Whipped Topping, thawed  
1/2 cup BAKER'S ANGEL FLAKE Coconut  
2 drops yellow food coloring  
2 cups JET-PUFFED Miniature Marshmallows  
2 small bug-shaped candies

## Directions

Preheat oven to 350 degrees F. Prepare cake batter as directed on package; blend in dry pudding mix. Pour about half of the batter into greased 1-quart ovenproof bowl. Pour remaining batter into greased 9-inch round cake pan.

Bake 9-inch round cake layer 23 to 25 min. or until toothpick inserted in center comes out clean. Bake batter in bowl 33 to 35 min. or until toothpick inserted in center comes out clean. Cool each 10 min. Remove from pan and bowl; cool completely on wire rack.

Cut 9-inch cake layer into 16 wedges. Place inverted "bowl" cake onto large serving board. Arrange cake wedges around "bowl" cake to form petals. Frost completely with whipped topping.

Place coconut in resealable plastic bag. Add food coloring. Close bag; shake to evenly tint coconut. Press tinted coconut onto whipped topping-covered center cake. Press marshmallows onto tops of each flower petal. Place bug shaped candies on daisy as desired.

# Crispy Chocolate Squares

## Ingredients

1 (10.5 ounce) package miniature marshmallows  
1 cup peanut butter  
1 cup semisweet chocolate chips  
1/2 cup butter or margarine  
2 cups crisp rice cereal  
1 cup salted peanuts  
FROSTING:  
1 cup semisweet chocolate chips  
1/4 cup butter or margarine  
1/4 cup milk  
2 cups confectioners' sugar  
1 teaspoon vanilla extract

## Directions

In a large microwave-safe bowl, combine the marshmallows, peanut butter, chocolate chips and butter. Cover and microwave on high for 2-1/2 minutes. Stir until well blended (the mixture will be lumpy). Add cereal and peanuts; stir until well coated. Spread into a greased 13-in.x 9-in. x 2-in. pan. For the frosting, combine chocolate chips, butter and milk in another microwave-safe bowl. Cover and microwave on high for 1-1/2 sugar and vanilla. With an electric mixer, beat frosting until smooth. Spread over the cereal mixture. Cover and refrigerate for 2 hours or until firm. Cut into squares.

# Broiler S'mores

## Ingredients

4 graham crackers  
2 milk chocolate candy bars  
12 marshmallows

## Directions

Preheat the oven broiler. Line a small pan with aluminum foil and lightly coat with cooking spray.

Break the graham crackers in half and lay 4 of the squares out on a serving plate. Break the candy bars in half and lay one piece on each of the graham crackers on the plate.

Arrange the marshmallows in a single layer in the prepared pan.

Broil the marshmallows until the tops brown, turn the marshmallows to brown the undersides. Keep a close eye on the marshmallows so they do not burn. They will brown very quickly.

Remove the marshmallows from the pan and place three on each of the chocolate squares. Top with the remaining graham cracker halves.

# Pastel Gelatin Salad

## Ingredients

1 (3 ounce) package lemon gelatin  
1 (3 ounce) package lime gelatin  
2 cups boiling water  
1 (8 ounce) package cream cheese, cubed  
1/2 cup evaporated milk  
1/2 cup mayonnaise  
1 (8 ounce) can unsweetened crushed pineapple, undrained  
1/2 cup chopped walnuts  
1 (10.5 ounce) package pastel miniature marshmallows

## Directions

In a large mixing bowl, combine lemon and lime gelatin with boiling water; stir until dissolved. Add cream cheese; let stand for 10 minutes. Beat on high speed until smooth. Stir in milk and mayonnaise. Fold in pineapple.

Pour into an ungreased 13-in. x 9-in. x 2-in. dish. Sprinkle with nuts and marshmallows. Cover and refrigerate until set.

# Marshmallow Popcorn Balls

## Ingredients

1 tablespoon vegetable oil  
1/2 cup unpopped popcorn  
6 tablespoons butter  
5 cups miniature marshmallows

## Directions

Grease a 9x13 inch baking dish. Set aside.

Add vegetable oil to a 4 quart saucepan, and heat over high heat. When oil is hot, add popping corn. Keep pan moving constantly. When corn stops popping, remove from heat. Put popcorn in prepared pan.

Melt butter in a medium saucepan over low heat. Stir in marshmallows and cook until melted, stirring constantly. Pour marshmallow mixture over popcorn and mix with spoon to coat evenly.

Let mixture cool slightly. Smear butter on your hands or spray with non-stick cooking spray. Mix popcorn with your hands so that it is evenly coated.

Form popcorn into 8 balls.

# Citrus Gelatin Salad

## Ingredients

2 envelopes unflavored gelatin  
1/4 cup cold water  
1 cup sugar  
1 3/4 cups boiling water  
3 tablespoons lemon juice  
1 drop yellow food coloring  
1 (20 ounce) can unsweetened pineapple tidbits, drained  
1/2 cup sliced firm banana  
1 1/2 cups miniature marshmallows  
TOPPING:  
1/2 cup sugar  
3 tablespoons cornstarch  
2/3 cup orange juice  
1/4 cup lemon juice  
1 1/2 cups reduced-fat whipped topping

## Directions

In a bowl, combine gelatin and cold water; let stand for 1 minute. Add sugar and boiling water; stir until sugar and gelatin are dissolved. Stir in lemon juice and food coloring if desired; set aside. Layer pineapple, banana and marshmallows in a 13-in. x 9-in. x 2-in. dish. Pour gelatin mixture over top. Cover and refrigerate overnight.

In a saucepan, combine sugar and cornstarch. Gradually stir in juices until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; cool to room temperature. Transfer to a mixing bowl; add whipped topping. Beat until blended. Spread over gelatin layer. Cover and chill for 1 hour or until serving. Cut into squares.

# Frosty Freezer Pie

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (7 ounce) jar marshmallow creme  
2 cups raspberry sherbet, softened  
2 cups whipped topping  
1 (9 inch) graham cracker crust

## Directions

In a mixing bowl, beat cream cheese and marshmallow creme until smooth. Stir in sherbet. Fold in whipped topping. Pour into crust. Freeze until firm. remove from the freezer 10 minutes before serving. The pie may be frozen for up to 3 months.

# Grandma's Cranberry Salad

## Ingredients

1 (12 ounce) package frozen cranberries  
1 (8 ounce) can crushed pineapple, drained  
1 cup chopped pecans  
1 (10 ounce) package miniature marshmallows  
1 cup sugar  
1 pint heavy whipping cream

## Directions

Put cranberries in a food processor and blend until well chopped. Transfer cranberries to a large bowl, and mix in pineapple, pecans, marshmallows and sugar.

In a medium bowl, beat cream with an electric mixer until stiff peaks form. Fold whipped cream into cranberry mixture. Chill until ready to serve. (Or, freeze for 2 hours before serving.)

# Shudderuppers

## Ingredients

1 (14 ounce) package individually wrapped caramels, unwrapped  
1 (10.5 ounce) package large marshmallows

## Directions

Build a nice fire and let the wood burn down into coals. This takes about an hour.

Thread a marshmallow onto a stick, then thread a caramel candy onto the stick in front of the marshmallow. Roast over the coals from the fire until the marshmallow is the desired doneness, but not on fire. Pull the marshmallow up over the caramel so that it is inside. Let cool and enjoy!

# Chocolate Marshmallow Frosting

## Ingredients

1 (7 ounce) jar marshmallow cream  
3/4 cup confectioners' sugar, or to taste  
3 (1 ounce) squares unsweetened chocolate, melted and cooled  
1 1/2 tablespoons butter flavored shortening  
1/4 cup half-and-half, or as needed

## Directions

Place the marshmallow cream, two-thirds of the confectioners' sugar, melted chocolate, shortening, and half of the half-and-half in a mixing bowl. Beat with an electric mixer until smooth. Alternately add remaining confectioners' sugar and half-and-half until desired level of sweetness and consistency is attained.

# Chocolate Sandwich Cookies I

## Ingredients

3 cups all-purpose flour  
1 1/2 cups white sugar  
3/4 cup unsweetened cocoa powder  
3/4 teaspoon salt  
3 teaspoons baking powder  
1 1/2 cups milk  
2 eggs  
1 1/2 teaspoons vanilla extract  
3/4 cup shortening

3/4 cup butter, softened  
2 cups confectioners' sugar  
1/8 teaspoon salt  
1 (7 ounce) jar marshmallow creme  
1 1/2 teaspoons vanilla extract  
1 tablespoon milk

## Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large bowl, combine flour, white sugar, cocoa powder, 3/4 teaspoon salt, and baking powder. Stir in 1 1/2 cups milk, eggs, 1 1/2 teaspoons vanilla, and shortening. Mix until smooth using an electric mixer. Drop batter by rounded teaspoons onto ungreased cookie sheets. Leave space, and only use a teaspoon; these spread.

Bake in preheated oven for 7 to 8 minutes. Remove from pan immediately, and cool on wire rack.

To make the filling, combine the butter, confectioners' sugar, 1/8 teaspoon salt, marshmallow creme, 1 1/2 teaspoons vanilla, and 1 tablespoon milk in a medium bowl. Beat with mixer until fluffy. Spread filling on one cookie, and top with another sandwich style.

# Mississippi Mud Cake IV

## Ingredients

1 cup butter or margarine,  
softened  
2 cups white sugar  
4 eggs  
2 teaspoons vanilla extract  
1 1/2 cups all-purpose flour  
1/3 cup unsweetened cocoa  
powder  
2 teaspoons baking powder  
1/4 teaspoon salt  
1 cup chopped walnuts  
6 cups miniature marshmallows  
1/2 cup butter or margarine,  
softened  
1/3 cup unsweetened cocoa  
powder  
3 1/2 cups confectioners' sugar  
1/2 cup evaporated milk  
1/8 teaspoon salt  
1 cup chopped walnuts  
1 teaspoon vanilla extract

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a medium-size mixing bowl, mix the flour, baking powder, 1/3 cup cocoa powder and 1/4 teaspoon salt together and set aside.

In a large bowl, cream together 1 cup of butter and 2 cups sugar until light and fluffy. Beat in the eggs one at a time, then stir in the 2 teaspoons vanilla. Add the flour mixture and mix until combined. Finally, fold in 1 cup chopped nuts.

Bake at 350 degrees F (175 degrees C) for 30 minutes, or until a toothpick inserted into the cake comes out clean. Remove from oven and spread marshmallows on top. Return to oven for 10 minutes or until marshmallow are melted. Allow to cool before frosting.

To Make Frosting: In a medium mixing bowl, combine 1/2 cup butter, 1/3 cup cocoa, confectioners sugar, evaporated milk, vanilla and pinch of salt. Mix until smooth and spread on cake, then sprinkle with 1 cup chopped nuts.

# Banana Mallow Pie

## Ingredients

1 3/4 cups cold milk  
1 pkg. (4 serving size) JELL-O  
Vanilla Flavor Instant Pudding &  
Pie Filling  
2 cups JET-PUFFED Miniature  
Marshmallows  
1 cup thawed COOL WHIP  
Whipped Topping  
2 medium bananas, sliced  
1 (6 ounce) HONEY MAID Graham  
Pie Crust

## Directions

Pour milk into large bowl. Add pudding mix; beat with wire whisk 2 minutes. Let stand 5 minutes. Add marshmallows and whipped topping; stir gently until well blended.

Place banana slices in crust; cover with pudding mixture.

Refrigerate at least 1 hour. Cut into 8 slices to serve. Store leftover pie in refrigerator.

# Peanut Butter Mallow Candy

## Ingredients

2 (10 ounce) packages peanut butter or butterscotch chips  
3/4 cup butter (no substitutes)  
1/2 cup peanut butter  
1 (10.5 ounce) package miniature marshmallows  
3/4 cup chopped peanuts  
3/4 cup flaked coconut

## Directions

In a microwave or double boiler, heat chips, butter and peanut butter until melted. Add remaining ingredients and mix well. Spread into a lightly greased 15-in. x 10-in. x 1-in. baking pan. Refrigerate until firm. Cut into squares.

# Easy Fruit Pizza

## Ingredients

### Cookie Crust:

1 (16.5 ounce) package prepared sugar cookie dough

### Filling:

1 (8 ounce) package cream cheese, softened

1 (7 ounce) jar marshmallow cream

1 teaspoon Spice Islands® Pure Vanilla Extract

### Fruit & Glaze:

1/2 cup sugar

1 tablespoon Argo® Corn Starch

1/2 cup orange juice

1/4 cup water

2 tablespoons lemon juice

Dash salt

2 1/2 cups assorted cut-up fresh fruit

## Directions

Press cookie dough into greased 12-inch pizza pan. Bake in a preheated 350 degrees F oven for 15 minutes until done, but still soft. Cool.

Mix filling ingredients in a medium bowl with a hand mixer until thoroughly combined. Spread over crust.

To prepare glaze: Combine sugar and corn starch in a small saucepan until well mixed. Add orange juice, water, lemon juice and salt. Bring to a boil over medium heat, stirring constantly.

Boil for 1 minute. Remove from heat. Cool 20 minutes in the refrigerator. Slice fresh fruit and arrange on cream filling.

Drizzle with glaze and chill at least 30 minutes.

# Chow Mein Noodle Bars

## Ingredients

1/2 cup margarine  
1/2 cup brown sugar  
1 cup all-purpose flour  
1 cup semisweet chocolate chips  
5 cups miniature marshmallows  
1 cup creamy peanut butter  
1/2 tablespoon light cream  
1/2 cup brown sugar  
4 cups chow mein noodles

## Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease a 9x13 inch baking pan.

In a medium bowl, cream together the margarine and 1/2 cup brown sugar. Stir in the flour; the mixture should be crumbly. Sprinkle over the bottom of the prepared pan and pack down to cover.

Bake for 15 to 20 minutes in the preheated oven, until lightly toasted. Remove from the oven and immediately sprinkle with chocolate chips. When the chips have softened enough, spread them over the crust.

In a heat-proof bowl over simmering water, or in the microwave, combine the marshmallows, peanut butter, brown sugar and light cream. Cook, stirring occasionally until melted and smooth. Remove from heat and stir in the chow mein noodles. Spread on top of the chocolate layer of the crust. Let cool before cutting into squares.

# Walnut Caramel Tart

## Ingredients

1 (9 inch) prepared chocolate  
cookie crumb crust  
10 ounces chocolate sandwich  
cookies, crushed  
2/3 cup toasted walnuts, chopped  
1 cup miniature marshmallows  
1 cup caramel ice cream topping  
1/2 cup chocolate syrup

## Directions

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

In a large bowl, mix together crushed cookies, walnuts, and marshmallows. Spread half of mixture into crust. Drizzle evenly with half of caramel sauce and half of chocolate sauce. Top with remaining cookie mixture, and drizzle with remaining caramel and chocolate.

Bake in preheated oven for 10 to 15 minutes, until marshmallows are soft. Allow to cool to room temperature before serving.

# Maple Hot Chocolate

## Ingredients

1/4 cup sugar  
1 tablespoon baking cocoa  
1/8 teaspoon salt  
1/4 cup hot water  
1 tablespoon butter or margarine  
4 cups milk  
1 teaspoon maple flavoring  
1 teaspoon vanilla extract  
12 large marshmallows

## Directions

In a large saucepan, combine sugar, cocoa and salt. Stir in hot water and butter; bring to a boil. Add the milk, maple flavoring, vanilla and 8 marshmallows. Heat through, stirring occasionally, until marshmallows are melted. Ladle into mugs and top each with a marshmallow.

# Coconut Ambrosia Salad

## Ingredients

1 (11 ounce) can mandarin oranges, drained  
1 (8 ounce) can crushed pineapple, drained  
3 1/2 cups frozen whipped topping, thawed  
2 cups shredded coconut  
2 cups miniature marshmallows  
1/2 cup milk  
1 cup maraschino cherries

## Directions

In a large bowl, combine the oranges, pineapple, whipped topping, coconut, marshmallows and milk.

Mix together well and chill 1 hour before serving. Garnish with cherries.

# Frozen Fruit Salad Ring

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 cup mayonnaise  
1/3 cup sugar  
1 teaspoon vinegar  
3 drops green food coloring (optional)  
1 (30 ounce) can fruit cocktail, drained  
1 1/2 cups miniature marshmallows  
1/2 cup chopped pecans  
1 cup heavy whipping cream, whipped

## Directions

In a mixing bowl, beat the cream cheese, mayonnaise and sugar. Add vinegar and food coloring if desired; mix well. Fold in fruit cocktail, marshmallows, pecans and whipped cream. Spoon into a 2-qt. ring mold or fluted tube pan that has been coated with nonstick cooking spray. Cover and freeze for up to 2 months. Just before serving, invert onto a platter. Cut into 1-in. slices.

# Christmas Fudge

## Ingredients

3 cups white sugar  
2/3 cup heavy cream  
3/4 cup butter  
1 (7 ounce) jar marshmallow  
creme  
1 (11 ounce) package white  
chocolate chips  
red food coloring, as desired  
green food coloring, as desired

## Directions

Grease a 9x13 inch pan.

In a medium saucepan combine sugar, cream and butter. Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.

Stir in marshmallow creme and white chocolate chips; mix well. Reserve 2 separate 1/2 cups of mixture and set aside.

To one of the reserved 1/2 cups mixture add red food coloring until desired shade of red is achieved. To the other 1/2 cup of mixture add green food coloring until desired shade of green is achieved.

Pour white mixture into prepared pan. Pour dots of both the red and green mixtures across the top. Using a toothpick or knife, swirl colors throughout the white.

Chill for 2 hours and cut into 2 inch squares.

# Cherry Mallow Dessert

## Ingredients

1 1/2 cups graham cracker crumbs  
1/3 cup butter or margarine, melted  
1 (21 ounce) can cherry pie filling  
3 cups miniature marshmallows  
1 cup whipping cream, whipped

## Directions

Set aside 1 tablespoon graham cracker crumbs for topping. Place the remaining crumbs in a bowl; stir in butter until combined. Press into a greased 9-in. square baking pan. Bake at 350 degrees F for 10-12 minutes or until lightly browned. Cool completely.

Spread pie filling over crust. Fold marshmallows into the whipped cream; spread over filling. Sprinkle with the reserved crumbs. Refrigerate for at least 6 hours.

# Peanut Butter Fudge III

## Ingredients

4 cups white sugar  
1 cup evaporated milk  
1/2 cup margarine  
1 cup peanut butter  
1 cup marshmallow creme

## Directions

Line a 9x13 inch pan with foil or parchment paper.

In a medium saucepan, combine the sugar, evaporated milk and butter. Cook over medium heat stirring frequently until it comes to a boil. Boil for 10 minutes, remove from heat and stir in peanut butter and marshmallow creme. Pour into the prepared pan and chill until set. Cut into squares and serve.

# Ice Box Cake II

## Ingredients

1 (16 ounce) package large marshmallows  
2 (15 ounce) cans crushed pineapple  
4 bananas  
1/4 cup chopped walnuts  
1 cup heavy whipping cream, whipped  
2 cups graham cracker crumbs

## Directions

Line one 9x13 inch baking pan with the graham cracker or vanilla wafer crumbs. Reserve a few crumbs as a garnish for the top.

Drain the pineapple, saving the juice. Melt the marshmallows in the pineapple juice over low heat. Once melted set aside to cool.

Cut up the bananas into chunks. Mix the bananas, chopped nuts, and crushed pineapple into the cooled marshmallow mixture.

Fold the fruit mixture into the whipped cream. Spoon batter into the graham cracker or vanilla wafer lined pan. Sprinkle the reserved crumbs on top. Chill well before serving. Makes about 14 to 18 servings.

# Fruit Cocktail Squares

## Ingredients

1 (15.25 ounce) can reduced sugar fruit cocktail  
1 (8 ounce) package fat-free cream cheese  
1 (15 ounce) can pitted dark sweet cherries, drained  
1 cup miniature marshmallows

## Directions

Drain fruit cocktail, reserving juice; set fruit aside. In a small mixing bowl, beat cream cheese and reserved juice until smooth. Stir in the fruit cocktail, cherries and marshmallows. Pour into an ungreased 8-in. square dish. Cover and freeze until set. Remove from the freezer 10-15 minutes before serving. Cut into squares.

# Fudge-Topped Orange Cookies

## Ingredients

3/4 cup butter (no substitutes),  
softened  
1 cup sugar  
1 egg  
2 egg yolks  
2 teaspoons grated orange peel  
1 1/2 teaspoons orange extract  
2 cups all-purpose flour  
1 teaspoon ground ginger  
1/2 teaspoon baking soda  
TOPPING:  
1 (7 ounce) jar marshmallow  
creme  
3/4 cup sugar  
1/3 cup evaporated milk  
2 tablespoons butter  
1/8 teaspoon salt  
1 cup semisweet chocolate chips  
1/2 teaspoon vanilla extract

## Directions

In a mixing bowl, cream butter and sugar. Beat in the egg, egg yolks, orange peel and extract. Combine the flour, ginger and baking soda; gradually add to creamed mixture.

Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 300 degrees F for 21-23 minutes or until golden brown. Remove to wire racks to cool.

In a saucepan, combine the marshmallow creme, sugar, milk, butter and salt. Bring to a rolling boil over medium heat; boil for 5 minutes, stirring constantly. Remove from the heat. Add chocolate chips and vanilla; stir until chips are melted. Spread over tops of cookies.

# Spiced Pumpkin Fudge

## Ingredients

2 cups granulated sugar  
1 cup packed light brown sugar  
3/4 cup butter or margarine  
2/3 cup NESTLE® CARNATION®  
Evaporated Milk  
1/2 cup LIBBY'S® 100% Pure  
Pumpkin  
2 teaspoons pumpkin pie spice  
2 cups NESTLE® TOLL HOUSE®  
Premier White Morsels  
1 (7 ounce) jar marshmallow  
creme  
1 cup chopped pecans  
1 1/2 teaspoons vanilla extract

## Directions

Line 13 x 9-inch baking pan with foil.

Combine sugar, brown sugar, evaporated milk, pumpkin, butter and spice in medium, heavy-duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil, stirring constantly, for 10 to 12 minutes or until candy thermometer reaches 234 degrees F to 240 F (soft-ball stage).

Quickly stir in morsels, marshmallow creme, nuts and vanilla extract. Stir vigorously for 1 minute or until morsels are melted. Immediately pour into prepared pan. Let stand on wire rack for 2 hours or until completely cooled. Refrigerate tightly covered. To cut, lift from pan; remove foil. Cut into 1-inch pieces. Makes about 3 pounds.

# Spicy Pumpkin Fudge

## Ingredients

1 cup almonds  
3 cups white sugar  
1 cup butter  
1 (5 ounce) can evaporated milk  
1/2 cup canned pumpkin  
1 teaspoon pumpkin pie spice  
2 cups butterscotch chips  
1 (7 ounce) jar marshmallow  
creme  
1 teaspoon vanilla extract

## Directions

Butter a 9x13 inch pan and set aside.

Preheat oven to 300 degrees F (150 degrees C). Arrange almonds on a cookie sheet and place in oven to toast. Stir frequently. Do not burn. Remove from oven and set aside.

In a heavy saucepan, combine sugar, butter, milk, pumpkin, and spice; bring to a boil, stirring constantly. Continue boiling over medium heat until mixture reaches 234 degrees F (118 degrees C) on a candy thermometer, about 10 minutes.

Remove from heat. Stir in butterscotch chips. When chips are melted, add marshmallow cream, nuts, and vanilla. Mix until well blended.

Immediately pour butterscotch mixture into prepared pan. Spread evenly. Cool at room temperature. Cut into squares, and store in the refrigerator in an air-tight container.

# Thanksgiving Sweet Potatoes

## Ingredients

2 (15 ounce) cans sweet potatoes  
1/4 cup orange juice  
3/4 cup all-purpose flour  
1/2 cup white sugar  
1 teaspoon ground cinnamon  
1 pinch salt  
1/2 cup margarine  
1 1/2 cups miniature  
marshmallows

## Directions

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

Place sweet potatoes in a 10x6 inch shallow baking dish and pour orange juice over.

In a small bowl, combine flour, sugar, cinnamon and salt; mix together and cut in margarine. Sprinkle over sweet potatoes.

Bake for 30 minutes. Remove from oven, sprinkle with marshmallows and broil until browned.

# Coconut Chocolate Cake I

## Ingredients

1 (18.25 ounce) package dark chocolate cake mix  
1 cup white sugar  
2 tablespoons butter  
3/4 cup evaporated milk  
20 large marshmallows  
14 ounces flaked coconut  
3 tablespoons unsweetened cocoa powder  
4 cups confectioners' sugar  
1 teaspoon vanilla extract

## Directions

Mix and bake cake mix as directed for two 8 or 9 inch layers. Let layers cool then split each one in half horizontally to make a total of 4 layers.

In a saucepan over medium heat mix together the white sugar, butter or margarine, and 1/2 cup of the evaporated milk. Cook for 10 minutes. Stir in the marshmallows and mix until smooth. Stir in the coconut. Spread the filling between the cake layers.

Mix together the cocoa, remaining 1/4 cup evaporated milk, the confectioner's sugar, and the vanilla. Beat until smooth and spread over top and sides of cake.

# Chocolate Covered Cherry Cookies III

## Ingredients

1 1/2 cups sifted all-purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
2/3 cup packed brown sugar  
1/2 cup shortening  
1 egg  
1/4 cup maraschino cherry juice  
2 tablespoons milk  
2 (1 ounce) squares unsweetened chocolate  
1/2 cup chopped walnuts  
1/4 cup maraschino cherries, chopped  
18 large marshmallows  
36 walnut halves

## Directions

Preheat oven to 350 degrees F (180 degrees C).

Sift together flour, soda and salt and set aside.

Cream shortening and gradually add 2/3 cup brown sugar. Blend in 1 unbeaten egg. Beat well. Stir in HALF of the flour mixture.

Add 1/4 cup maraschino cherry juice and 2 tablespoons milk. Stir in the remaining dry ingredients and mix well.

Blend in 2 squares of melted chocolate, walnuts, and maraschino cherries. Drop by rounded teaspoons onto ungreased baking sheets.

Bake for 12 to 15 minutes.

Cut the marshmallows in half and place cut side down on hot cookies. Cool on rack and frost with Chocolate Covered Cherry Cookie Frosting from this site (see footnote for the link) and top each with a nut half.

# Marshmallow Fudge Bars

## Ingredients

2 cups white sugar  
1/4 cup unsweetened cocoa powder  
1 cup butter, melted  
4 eggs  
2 teaspoons vanilla extract  
1 1/2 cups all-purpose flour  
3/4 teaspoon baking powder  
1 teaspoon salt  
1/2 cup chopped walnuts

1 (16 ounce) package miniature marshmallows

1/2 cup brown sugar  
1/4 cup water  
1 (1 ounce) square unsweetened baking chocolate  
1 tablespoon butter  
1 teaspoon vanilla extract  
1 1/2 cups confectioners' sugar

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, stir together the white sugar and cocoa. Mix in the melted butter until well blended. Beat in the eggs one at a time, then stir in 2 teaspoons vanilla. Combine the flour, baking powder and salt; stir into the chocolate mixture. Fold in walnuts. Spread evenly into the prepared pan.

Bake for 30 minutes in the preheated oven, until the cake starts to pull away from the sides of the pan. Remove from the oven and cover with an even layer of miniature marshmallows. Return to the oven for about 2 to 3 minutes longer. Remove from the oven and allow to cool in the pan.

In a small saucepan over medium heat, combine brown sugar, water and unsweetened chocolate. Bring to a boil and boil for 3 minutes. Stir in 1 tablespoon butter and 1 teaspoon vanilla until well blended. Mix in the confectioners' sugar until smooth. Spread over the marshmallow layer. Allow frosting to set before cutting into bars.

# Frozen Cranberry Salad

## Ingredients

1 (12 ounce) package fresh or frozen cranberries  
1 1/2 cups sugar  
1 (20 ounce) can crushed pineapple  
1 (16 ounce) package miniature marshmallows  
2 cups whipping cream  
2 tablespoons confectioners' sugar  
1 teaspoon vanilla extract  
1 cup chopped walnuts

## Directions

In a blender or food processor, process cranberries until coarsely ground. Pour into a bowl; add sugar. Cover and chill for 1 hour. Drain pineapple, reserving 1/4 cup of juice (discard remaining juice or save for another use). In a large bowl, combine pineapple, juice and marshmallows. Cover and chill for 1 hour. Add cranberry mixture. In a mixing bowl, beat cream until soft peaks form; beat in sugar and vanilla. Fold into the cranberry-pineapple mixture. Stir in walnuts. Transfer to two greased 8-in. square dishes. Cover and freeze for up to 2 months. Remove from the freezer about 45 minutes before serving. Cut into squares.

# My Ambrosia

## Ingredients

1 (15.25 ounce) can fruit cocktail  
1 (11 ounce) can mandarin oranges  
1 (10 ounce) jar maraschino cherries  
1 (8 ounce) can crushed pineapple  
1 pint fresh strawberries, hulled and quartered lengthwise  
1 (8 ounce) container frozen whipped topping, thawed  
1 cup shredded coconut  
1/2 cup chopped walnuts  
1/2 cup toffee baking bits  
1 1/2 cups miniature marshmallows

## Directions

Drain and rinse the fruit cocktail, mandarin oranges, maraschino cherries, and crushed pineapple in a colander. Place the fruit mixture and half of the strawberries in a large bowl.

Fold in the whipped topping into the fruit mixture and add the coconut, walnuts, toffee bits, and miniature marshmallows. Gently mix until thoroughly combined. Garnish with remaining strawberries. Refrigerate 45 minutes, or until ready to serve.

# Almost Caramel de Lite Bars

## Ingredients

1 (18.25 ounce) package  
chocolate cake mix  
3/4 cup butter, melted  
1 cup chocolate chips  
1 cup butterscotch chips  
2 cups miniature marshmallows  
2 cups sweetened flaked coconut  
1 (14 ounce) can sweetened  
condensed milk

## Directions

Preheat an oven to 325 degrees F (165 degrees C). Grease a 10x15 inch jellyroll pan.

Combine the cake mix and the melted butter in a large mixing bowl. Mix until evenly moistened, then press into the prepared pan. Layer chocolate chips, butterscotch chips, miniature marshmallows, and coconut over the cake mix crust. Pour the condensed milk over the layers.

Bake 30 minutes or until golden brown. Let cool before cutting into bars.

# Mel's Best Ever Chocolate Pie

## Ingredients

1 (9 inch) prepared chocolate  
cookie crumb crust  
5 large marshmallows  
4 (1.55 ounce) bars aerated milk  
chocolate candy bar  
2 (1.6 ounce) bars caramel milk  
chocolate candy bar  
1 cup heavy cream

## Directions

In a microwave safe bowl, combine marshmallows, chocolate bars and 1/3 cup of cream. Microwave on high, stirring occasionally, until everything is melted and smooth.

In a medium bowl, whip remaining cream until it is light and fluffy. Fold into chocolate mixture. Spread entire mixture into graham cracker crust; cover and refrigerate for 2 to 3 hours.

# Fruit Pizza

## Ingredients

1 (18 ounce) package refrigerated sugar cookie dough  
1 (7 ounce) jar marshmallow creme  
1 (8 ounce) package cream cheese, softened

## Directions

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

On an ungreased medium baking sheet, smooth the refrigerated sugar cookie dough into a single layer approximately 1/4 inch thick. Bake in the preheated oven 10 minutes, or until edges are lightly browned and center is no longer doughy.

In a medium bowl, blend the marshmallow creme and cream cheese. Spread the mixture over the baked crust. Chill in the refrigerator until serving.

# Frosted Cereal Bars

## Ingredients

1 cup light corn syrup  
1 cup white sugar  
1/2 cup margarine, softened  
1 cup creamy peanut butter  
1 (16 ounce) package miniature marshmallows  
11 cups crispy rice cereal  
2 cups semisweet chocolate chips  
2 cups butterscotch chips

## Directions

Over medium high heat in a large heavy kettle, combine the syrup and sugar, bring to a boil and continue to boil for one minute. Reduce heat to low and stir in the margarine and peanut butter until melted. Add marshmallows and stir until well blended.

Pour the cereal into a large bowl, and stir in the marshmallow mixture so that the cereal is evenly coated. Grease an 11x17 inch jellyroll pan and press the cereal into the pan. Flatten with the back of a buttered spoon.

To make the frosting, melt the chocolate chips and butterscotch chips over a double boiler or in the microwave, stirring frequently until smooth. Spread evenly over the bars in the pan. Let stand until the bars are cool, and topping is set. Cut into squares and serve.

# Peachy Sweet Potato Bake

## Ingredients

1/2 cup packed brown sugar  
3 tablespoons all-purpose flour  
1/2 teaspoon ground nutmeg  
2 tablespoons cold butter or margarine  
1/2 cup chopped pecans  
4 (16 ounce) cans cut sweet potatoes, drained  
2 (15 ounce) cans sliced peaches, drained  
1 cup miniature marshmallows

## Directions

In a bowl, combine brown sugar, flour and nutmeg; cut in butter until the mixture resembles coarse crumbs. Stir in pecans. Place sweet potatoes and peaches in a shallow 2-qt. broiler-proof baking dish. Sprinkle with pecan mixture.

Bake, uncovered, at 350 degrees F for 35 minutes. Sprinkle with marshmallows. Broil 4-6 in. from the heat until marshmallows are golden brown.

# Fluffy Cheesecake Dessert

## Ingredients

4 cups miniature marshmallows  
1/3 cup orange juice  
2 (8 ounce) packages cream cheese, softened  
1 (12 ounce) container frozen whipped topping, thawed  
2 1/2 cups crushed vanilla wafers  
1/2 cup butter or margarine, melted

## Directions

In a large microwave-safe bowl, combine marshmallows and orange juice. Microwave, uncovered, on high for 1-1/2 minutes. Stir until smooth.

In a mixing bowl, beat cream cheese. Add marshmallow mixture; beat just until smooth. Fold in whipped topping.

Combine wafer crumbs and butter; set aside 3/4 cup for topping. Press remaining crumbs into an ungreased 13-in. x 9-in. x 2-in. pan. Spoon cream cheese filling over crust. Sprinkle with reserved crumbs. Cover and refrigerate for 1 hour or until set. Store in the refrigerator.

# Peanut Butter Brownies

## Ingredients

1 1/2 cups butter or margarine, divided  
3/4 cup baking cocoa, divided  
4 eggs  
2 cups sugar  
1 teaspoon vanilla extract  
1 1/2 cups all-purpose flour  
1/2 teaspoon salt  
1 (18 ounce) jar chunky peanut butter  
1/3 cup milk  
10 large marshmallows  
2 cups confectioners' sugar

## Directions

In a saucepan, melt 1 cup butter; stir in 1/2 cup cocoa until smooth. Remove from the heat. In a mixing bowl, combine the eggs, sugar and vanilla; beat for 1 minute. Combine flour and salt; gradually add to egg mixture. Beat in cocoa mixture; mix well. Transfer to a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 18-22 minutes or until toothpick inserted near the center comes out clean. Place on a wire rack.

Meanwhile, place peanut butter in a microwave-safe bowl. Microwave, uncovered, at 50% power for 2 minutes, stirring once. Stir until peanut butter is blended. Spread peanut butter over warm brownies. Refrigerate for 45 minutes or until peanut butter is set.

Place the remaining cocoa in a heavy saucepan. Stir in the milk until smooth; add the marshmallows and remaining butter. Cook and stir over medium heat until butter and marshmallows are melted and mixture is smooth. Remove from the heat. Gradually stir in confectioners' sugar. Spread over peanut butter layer. Refrigerate for at least 30 minutes. Cut into squares.

# Indoor S'mores

## Ingredients

4 cups honey graham cereal  
3 tablespoons margarine  
6 cups miniature marshmallows  
1/4 cup light corn syrup  
1 1/2 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.

# Pastel Pound Cake

## Ingredients

1 cup butter, softened  
2 cups sugar  
4 eggs  
1 teaspoon almond extract  
1 teaspoon vanilla extract  
3 cups all-purpose flour  
3/4 teaspoon salt  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1 cup buttermilk  
1 cup rainbow colored miniature  
marshmallows  
confectioners' sugar

## Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating after each addition. Add extracts. Combine the flour, salt, baking powder and baking soda; add to creamed mixture alternately with buttermilk, beating well after each addition.

Pour half of the batter into a greased and floured 10-in. fluted tube pan. Sprinkle with marshmallows. Top with remaining batter. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean.

Cool for 10 minutes before removing from pan to a wire rack to cool completely. Dust with confectioners' sugar.

# Deluxe Chocolate Marshmallow Bars

## Ingredients

3/4 cup butter  
1 1/2 cups white sugar  
3 eggs  
1 teaspoon vanilla extract  
1 1/3 cups all-purpose flour  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
3 tablespoons cocoa powder  
1/2 cup chopped walnuts  
(optional)  
4 cups miniature marshmallows  
1 1/3 cups semisweet chocolate  
chips  
3 tablespoons butter  
1 cup peanut butter  
2 cups crisp rice cereal

## Directions

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

In a mixing bowl, cream 3/4 cup butter or margarine and sugar. Add eggs and vanilla; beat until fluffy.

Combine flour, baking powder, salt and cocoa; add to creamed mixture. Stir in nuts if desired. Spread in a greased jelly roll pan. Bake for 15-18 minutes.

Sprinkle marshmallows evenly over cake; return to oven for 2-3 minutes. Using a knife dipped in water, spread the melted marshmallows evenly over cake. Cool.

For topping, combine chocolate chips, 3 T. butter or margarine and peanut butter in a small saucepan. Cook over low heat, stirring constantly, until melted and well blended. Remove from heat; stir in cereal. Spread over bars. Chill.

# Mississippi Mud Cake II

## Ingredients

1 1/4 cups butter, softened  
1/2 cup unsweetened cocoa powder  
2 cups white sugar  
4 eggs  
1 1/2 cups all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
1 1/2 cups chopped walnuts  
2 teaspoons vanilla extract  
1 (7 ounce) jar marshmallow creme  
1/2 cup milk  
3 cups confectioners' sugar  
1/3 cup unsweetened cocoa powder

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x13 inch cake pan.

In a large sauce pan over low heat, melt 1 cup of the butter or margarine and the cocoa. Stir often. Remove from heat and add white sugar, beat well. Beat in eggs one at a time.

Combine flour, baking powder, and salt and stir into the egg mixture. Stir in the chopped nut and teaspoon of the vanilla. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 35 to 45 minutes. Remove cake from oven and spread the marshmallow cream over the cake. Spoon chocolate icing over marshmallow topping while the cake is still hot and spread. The cake will get "muddied" by the spreading action.

To Make Icing: Beat together the remaining 1/4 cup butter or margarine, 1/3 cup cocoa, 1 teaspoon vanilla, the milk and the confectioner's sugar. Once well combined spoon over the still hot cake.

# Lime Fluff

## Ingredients

1 (6 ounce) package lime flavored gelatin mix  
1 (8 ounce) container frozen whipped topping, thawed  
1 (20 ounce) can crushed pineapple with juice  
1 (16 ounce) container sour cream  
1 (16 ounce) package miniature marshmallows  
1 cup chopped pecans

## Directions

In a large bowl, mix together gelatin, whipped topping, pineapple with juice, sour cream, marshmallows, and pecans. Cover and chill in refrigerator for at least 1 hour. Serve cold.

# Church Windows II

## Ingredients

1 cup semisweet chocolate chips  
2 tablespoons butter  
1 egg  
3 cups rainbow colored miniature marshmallows  
1/2 cup chopped walnuts  
1 cup flaked coconut

## Directions

Melt chocolate chips and margarine in a heavy pan over low heat. Remove from heat and add beaten egg slowly. Let cool 15 minutes.

Gently add marshmallows and nuts. Chill in refrigerator 30 minutes. Form into a large log and roll in coconut. Wrap in waxed paper and chill several hours. Cut in slices. Variation: If in a hurry, use a 8 inch square pan. Cover bottom with coconut, add completed mixture then cover top with more coconut. Chill well then cut into small squares.

# Hopscotch Treats

## Ingredients

1 cup butterscotch chips  
1/2 cup crunchy peanut butter  
2 cups miniature marshmallows  
1 (3 ounce) can chow mein  
noodles

## Directions

In a saucepan over low heat, cook and stir butterscotch chips and peanut butter until chips are melted. In a large bowl, combine marshmallows and chow mein noodles. Add the butterscotch mixture and stir to coat. Drop by rounded tablespoonfuls onto waxed paper-lined baking sheets. Refrigerate until set, about 10 minutes.

# South African Malvapoeding (Marshmallow

## Ingredients

### pudding:

2 tablespoons butter  
1 teaspoon white vinegar  
1/2 cup milk  
1 cup superfine sugar  
2 eggs  
1 tablespoon apricot jelly  
1 1/3 cups cake flour  
1 teaspoon baking soda  
1 pinch salt

### Sauce:

1 cup heavy cream  
1/2 cup butter  
1/2 cup white sugar  
1/2 cup water, orange juice, or  
sherry

## Directions

Preheat oven to 350 degrees F (175 degrees C). In a small saucepan over low heat, melt 2 tablespoons butter or margarine together with vinegar and milk. Remove from heat, and set aside. Meanwhile, sift flour, baking soda, and salt together into a separate bowl.

Beat 1 cup sugar and eggs with an electric mixer on high speed until fluffy and light colored, about 5 minutes. Gradually mix in the apricot jam. Fold the dry ingredients into the egg mixture alternately with warmed milk mixture using a spatula. Pour batter into a greased, 1 quart oven-proof baking dish.

Bake approximately 45 minutes, or until a knife inserted into the center comes out clean.

Place cream, butter, 1/2 cup sugar, and water in a saucepan and stir over moderate heat until the butter has melted and sugar is dissolved. Do not allow the mixture to boil.

Remove pudding from the oven, pierce several times with a skewer or fork, and pour the hot cream mixture immediately over the pudding. Serve hot or cold.

# Baked Apples with Sweet Potato Stuffing

## Ingredients

6 baking apples - peeled and cored  
1/2 cup cinnamon red hot candies  
1 cup water  
1 (29 ounce) can sweet potatoes, drained  
1/3 cup packed brown sugar  
1/2 cup crushed pineapple, drained  
1/4 cup chopped pecans  
6 large marshmallows

## Directions

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

In a large pot over medium heat, combine the candies and water. Stir until candies are dissolved.

Add the apples and baste frequently until apples begin to soften. Remove from heat and allow to cool.

Mix together the sweet potatoes, brown sugar, pineapple and pecans.

Stuff the cooled apples with the sweet potato mixture. Mound any remaining mixture on top of apples.

Place in 4 quart casserole dish and bake for 20 minutes; place a marshmallow on each apple, return to oven and cook until marshmallows are golden brown.

# Quick and Easy Pumpkin Mousse

## Ingredients

1 tablespoon butter  
24 marshmallows  
1/2 cup milk  
1/2 cup canned pumpkin  
1 teaspoon vanilla extract  
1 teaspoon pumpkin pie spice  
1/3 cup confectioners' sugar  
1 cup heavy cream

## Directions

Melt the butter in a large skillet. Stir in the marshmallows, milk, and pumpkin. Stir frequently until melted and smooth. Remove from heat; stir in vanilla and pumpkin pie spice. Cool completely, about 30 minutes.

Combine 1/3 cup confectioners' sugar and 1 cup heavy cream in a large bowl. Use an electric mixer to beat until stiff peaks form. Fold whipped cream into cooled pumpkin mixture. Pour mousse into ramekins or chocolate shells. Cover and refrigerate until firm, about 2 hours.

# Cinnamon Krisp

## Ingredients

1/4 cup butter  
1 (10 ounce) package miniature marshmallows  
9 cups crispy rice cereal  
2 tablespoons ground cinnamon  
1 cup slivered almonds  
1/4 cup raisins

## Directions

Grease an 8x8 inch pan; set aside.

Melt the butter with the marshmallows in a large saucepan over medium heat, stirring constantly. Remove from heat; stir in the rice cereal, cinnamon, almonds, and raisins. Press the mixture into the prepared pan. Cool 30 minutes; cut into squares.

# Popcorn Cake I

## Ingredients

4 quarts popped popcorn  
1 pound candy-coated chocolate pieces  
1 cup peanuts  
1/3 cup vegetable oil  
1/2 cup butter  
1 pound marshmallows

## Directions

Mix popcorn, M&Ms, and peanuts in large bowl.

Heat oil, butter, and marshmallows in pan until melted. Pour over popcorn and blend together with heavy spoon or hands.

Spray Bundt cake pan with vegetable spray. Press mixture lightly into pan and refrigerate until cool.

To remove cake from pan, put pan in warm water, then turn upside down until cake comes out.

# Grandma's Peanut Butter Fudge

## Ingredients

4 cups white sugar  
1 (12 fluid ounce) can evaporated milk  
1 cup butter  
1 cup crunchy peanut butter  
1 (7 ounce) jar marshmallow creme

## Directions

Butter a 9x13 inch baking dish and set aside. Butter a 3 quart saucepan.

Place buttered saucepan over medium heat, and combine sugar, evaporated milk and 1 cup butter within. Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.

Remove from heat and stir in peanut butter and marshmallow creme. Beat vigorously until smooth. Pour quickly into prepared baking dish. Let cool completely before cutting into squares.

# Haystacks IV

## Ingredients

2 cups butterscotch chips  
1 cup peanut butter  
2 (5 ounce) cans chow mein  
noodles  
4 cups miniature marshmallows

## Directions

In the microwave or over a double boiler, melt butterscotch chips and peanut butter, stirring frequently until smooth. Stir in chow mein noodles and marshmallows to blend well. Drop by heaping teaspoonfuls onto waxed paper and chill until set.

# Peanutty Chocolate Fudge

## Ingredients

1 1/2 cups granulated sugar  
2/3 cup NESTLE® CARNATION®  
Evaporated Milk  
2 tablespoons butter or margarine  
1/4 teaspoon salt  
2 cups miniature marshmallows  
1 (11 ounce) package NESTLE®  
TOLL HOUSE® Peanut Butter &  
Milk Chocolate Morsels  
1/2 cup chopped peanuts  
1 teaspoon vanilla extract

## Directions

LINE 8-inch-square baking pan with foil.

COMBINE sugar, evaporated milk, butter and salt in medium, heavy-duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil, stirring constantly, for 4 to 5 minutes. Remove from heat.

STIR in marshmallows, morsels, peanuts and vanilla extract. Stir vigorously for 1 minute or until marshmallows are melted. Pour into prepared baking pan; refrigerate for 2 hours or until firm. Lift from pan; remove foil. Cut into pieces.

# Chocolate Upside-Down Cake

## Ingredients

1 1/4 cups water  
1/4 cup butter or margarine  
1 cup packed brown sugar  
1 cup flaked coconut  
2 cups semisweet chocolate chips  
1 cup chopped pecans  
2 cups miniature marshmallows  
1 (18.25 ounce) package German  
chocolate cake mix

## Directions

In a small saucepan, heat water and butter until butter is melted. Stir in brown sugar; mix well. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with coconut, chocolate chips, pecans and marshmallows.

Prepare cake batter according to package directions; carefully pour over marshmallows. Bake at 325 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before inverting cake onto a serving plate.

# Easy Grape Salad

## Ingredients

1 pound seedless green grapes  
1 pound seedless red grapes  
1 (8 ounce) package cream  
cheese, softened  
1 (7 ounce) jar marshmallow  
creme  
1 (6 ounce) package slivered  
almonds

## Directions

Wash grapes in a colander under running water, and remove all stems. Place in a large bowl.

In a separate bowl, stir together the cream cheese and marshmallow creme until smooth and creamy. Pour the mixture over the grapes. Using a rubber spatula or large serving spoon, fold the mixture into the grapes until well coated. Fold in the almonds.

This salad may be served immediately, or covered and refrigerated for 1 hour to set slightly, and to allow flavors to blend.

# Swirled Pumpkin and Cream Cheese Cheesecake

## Ingredients

1 1/2 cups gingersnap cookie crumbs  
1/4 cup butter, softened  
24 large marshmallows  
1/2 (14 ounce) can sweetened condensed milk  
1/2 cup pumpkin puree  
1 (8 ounce) package cream cheese, softened  
2 teaspoons ground cinnamon  
1/4 teaspoon ground ginger  
1/8 teaspoon ground cloves  
salt to taste  
1 teaspoon vanilla extract  
1 (8 ounce) container frozen whipped topping, thawed  
3 caramels  
1/4 cup chopped pecans

## Directions

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

Prepare the crust by combining the cookie crumbs and margarine. Press into a 9 inch pie plate and bake at 350 degrees F (175 degrees C) for 10 minutes.

Prepare the filling in a microwave safe bowl by combining the marshmallows, milk and pumpkin. Cook on medium heat and stir until all marshmallows are melted and mixture is smooth.

Beat in cream cheese, cinnamon, ginger, cloves, salt and vanilla; fold in 1/2 container whipped topping.

Melt caramel in microwave and drizzle 2 tablespoons over crust. Pour filling into crust and top with remaining whipped topping, pecans and any remaining cookie crumbs. Drizzle remaining caramel over top. Refrigerate for 8 hours or until chilled.

# Rice Krispies Treats® on a Stick

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package regular marshmallows  
Food coloring  
6 cups KELLOGG'S® RICE KRISPIES® cereal or KELLOGG'S® COCOA KRISPIES® cereal  
12 wooden ice cream sticks  
Flaked coconut  
Multi-colored sprinkles  
Semi-sweet chocolate morsels, melted

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Stir in food coloring, if desired.

Add KELLOGG'S® RICE KRISPIES® cereal. Stir until well coated.

Using 1/2-cup measuring cup coated with cooking spray divide warm cereal mixture into portions. Using buttered hands shape each portion into ball. Cool. Insert wooden stick, if desired. Decorate with coconut, multi-colored sprinkles and/or melted chocolate, if desired. Let stand until firm. Best if served the same day.

# Goosey Marshmallow Chocolate Chip Cinnamon

## Ingredients

1 cup butter, softened  
1/2 cup brown sugar  
1 cup white sugar  
1 teaspoon orange extract  
2 eggs  
2 1/2 cups all-purpose flour  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
1 teaspoon ground cinnamon  
2 cups semisweet chocolate chips  
1 cup miniature marshmallows,  
frozen

## Directions

Preheat the oven to 300 degrees F (150 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the eggs, one at a time then stir in the orange extract. Combine the flour, baking soda, salt and cinnamon; stir into the sugar mixture. Fold in the chocolate chips and frozen marshmallows. Drop dough by heaping spoonfuls onto the prepared cookie sheet.

Bake for 20 to 22 minutes in the preheated oven. Remove from cookie sheets to cool on wire racks.

# Rocky Road Squares

## Ingredients

1/2 cup butter  
1 1/2 cups graham cracker  
crumbs  
1 1/2 cups flaked coconut  
1 1/2 cups chopped walnuts  
2 cups semisweet chocolate chips  
1 1/2 cups miniature  
marshmallows  
1 (14 ounce) can sweetened  
condensed milk  
2 (1 ounce) squares semisweet  
chocolate

## Directions

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

In a 9 x 13 inch baking pan melt the butter and sprinkle the graham cracker crumbs over the melted butter. Mix together and press onto bottom of pan.

Layer coconut, nuts, chocolate chips and marshmallows over crust. Drizzle the condensed milk evenly over all.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes or until golden brown. Remove from oven and drizzle with the melted chocolate. Cool completely and cut into squares.

# Coffee Mallow Dessert

## Ingredients

8 cream-filled chocolate cookies,  
crushed  
2 tablespoons butter or margarine,  
melted  
1/2 cup hot brewed coffee  
16 marshmallows  
1/2 cup whipping cream  
1 tablespoon confectioners' sugar  
1/2 teaspoon vanilla extract

## Directions

Combine cookie crumbs and butter; set aside 1 tablespoon for topping. Press remaining crumb mixture onto the bottom and up the sides of two lightly greased 10-oz. custard cups; set aside.

Place coffee and eight marshmallows in a blender; cover and process until smooth. Add the remaining marshmallows; cover and refrigerate in the blender for 2 hours or until cold. Process again until smooth; transfer to a bowl.

In a mixing bowl, beat whipping cream until soft peaks form. Gradually add sugar and vanilla, beating until stiff peaks form. Gently fold into coffee mixture. Spoon into prepared cups; sprinkle with reserved crumbs. Refrigerate for at least 1-2 hours before serving.

# Salted Peanut Chews

## Ingredients

1 1/2 cups all-purpose flour  
1/2 cup packed brown sugar  
3/4 cup butter or margarine,  
softened, divided  
3 cups miniature marshmallows  
2 cups peanut-butter flavored  
baking chips  
2/3 cup corn syrup  
2 teaspoons vanilla extract  
2 cups crisp rice cereal  
2 cups salted peanuts

## Directions

In a mixing bowl, combine flour, brown sugar and 1/2 cup butter; mix well. Press into an ungreased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 12 to 15 minutes or until lightly browned. Sprinkle marshmallows over top and return to the oven for 3 to 5 minutes or until marshmallows begin to melt; set aside. In a large saucepan, cook and stir peanut butter chips, corn syrup, vanilla and remaining butter until chips are melted and smooth. Remove from the heat; stir in cereal and peanuts. Pour over prepared crust, spreading to cover. Cool before cutting into bars.

# Heavenly Marshmallow Salad

## Ingredients

2 (5 ounce) jars pimento cheese spread  
1 (20 ounce) can crushed pineapple, drained  
2 cups miniature marshmallows  
2 (8 ounce) containers frozen whipped topping, thawed

## Directions

In a large bowl, mix together the cheese spread, pineapple, marshmallows and whipped topping until evenly combined. Transfer to a gelatin mold coated with non-stick spray, and refrigerate until set.

# Really Rocky Road Brownies

## Ingredients

8 (1 ounce) squares unsweetened chocolate  
1 1/2 cups butter or margarine  
6 eggs  
3 cups sugar  
1 tablespoon vanilla extract  
1 1/2 cups all-purpose flour  
1 cup chopped walnuts  
TOPPING:  
2 cups miniature marshmallows  
1 (1 ounce) square unsweetened chocolate, melted

## Directions

In a heavy saucepan over medium heat, cook and stir chocolate and butter until melted; cool slightly. In a mixing bowl, beat eggs for 2 minutes. Gradually add sugar; beat until thick, about 3 minutes. Stir in chocolate mixture and vanilla. Fold in flour and nuts if desired.

Pour into two greased and floured 9-in. square baking pans. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted in the center comes out with moist crumbs (do not overbake). Sprinkle each pan with 1 cup of marshmallows. Broil until marshmallows are golden brown, about 30-60 seconds. Drizzle with melted chocolate.

# Peppermint Marshmallows

## Ingredients

3/4 cup water, divided  
3 (.25 ounce) packages unflavored gelatin  
2/3 cup light corn syrup  
2 cups white sugar  
2 teaspoons vanilla extract  
2 teaspoons peppermint extract  
1/4 cup cornstarch  
1/4 cup confectioners' sugar

## Directions

Line a 9x9 inch baking dish with lightly greased foil or plastic wrap. Grease another piece of foil or plastic wrap to cover the top, and set aside.

Place 1/2 cup of water in the bowl of an electric mixer, and sprinkle gelatin on top of water to soak.

While gelatin is soaking, combine 1/4 cup of water, corn syrup, and sugar in a saucepan, and bring to a boil over medium heat. Boil the mixture hard for 1 minute.

Pour the hot sugar mixture into the gelatin mixture and beat on high for 12 minutes with electric mixer, until the mixture is fluffy and forms stiff peaks. Add vanilla and peppermint extracts, and beat just until blended.

Pour the marshmallow mixture into the prepared baking dish, using a greased spatula to smooth the top of the candy. Cover the candy with the reserved greased foil or wrap, and press down lightly to seal the covering to the top of the candy.

Allow the marshmallow candy to rest for 4 hours or overnight. Mix together cornstarch and confectioner's sugar in a shallow dish. Using oiled scissors or an oiled kitchen knife, cut the marshmallow candy into strips, then into 1 inch squares. Dredge the marshmallows lightly in the cornstarch mixture and store in an airtight container.

# Frog Cupcakes

## Ingredients

1 (18.25 ounce) package white cake mix  
1 (16 ounce) can prepared vanilla frosting  
6 drops green food coloring, or as needed  
1/4 cup green decorator sugar  
12 large marshmallows  
48 semisweet chocolate chips  
1 drop red food coloring

## Directions

Bake cupcakes according to the directions on the package. Allow them to cool completely.

Scoop 2/3 of the frosting into a small bowl and mix with green food coloring. Frost the cupcakes. Sprinkle some of the green sugar over the tops.

Cut the marshmallows in half to make two circles. Dip half of each marshmallow piece into water and dip into the green sugar to make the eyelids. The remaining white will be the eyes. Place on the cupcakes. Use a little bit of white icing to glue a chocolate chip into the center of each eye for the pupil.

Mix the remaining frosting with red food coloring to make pink. Use the pink icing to draw smiling mouths and nostrils or even tongues on the frogs.

# Rocky Road

## Ingredients

2 cups semisweet chocolate chips  
1 cup peanut butter  
4 cups miniature marshmallows

## Directions

Grease a 9 x 9 inch pan.

Heat chocolate chips and peanut butter over low heat in a medium saucepan until chips are completely melted. Remove from heat. Stir in marshmallows.

Pour into prepared pan. Cool. Can be put into refrigerator to cool. Cut and Enjoy!

# Easter Egg Dipper Treats

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package regular marshmallows  
6 cups KELLOGG'S® RICE KRISPIES® cereal  
1 1/2 cups semi-sweet chocolate morsels or milk chocolate morsels  
5 teaspoons shortening  
Multi-colored sprinkles

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add KELLOGG'S® RICE KRISPIES® cereal. Stir until well coated.

Using 1/4-cup measuring cup coated with cooking spray divide warm cereal mixture into portions. Using buttered hands shape each portion into 2 1/2- x 1 1/2-inch egg shapes. (Or, coat insides of plastic snap-apart Easter eggs with cooking spray. Press cereal mixture into eggs. Remove cereal mixture from plastic eggs.) Cool.

In small saucepan combine chocolate morsels and shortening. Cook over low heat until melted, stirring constantly. Dip bottoms of cereal eggs into chocolate. Decorate with sprinkles. Place on wax-paper-lined baking sheet. Refrigerate until chocolate is firm. Individually wrap in plastic wrap. Best if served the same day.

# Fruit Salad

## Ingredients

1 (14 ounce) can sweetened condensed milk  
1 (8 ounce) container frozen whipped topping, thawed  
1 (16 ounce) can cherry pie filling  
1 (15 ounce) can pineapple chunks, drained  
1 1/2 cups miniature marshmallows  
1/4 cup chopped pecans (optional)

## Directions

In a large bowl, fold together the condensed milk and whipped topping.

Add the pie filling, pineapple, marshmallows and pecans (if desired). Mix well and refrigerate until chilled.

# Deluxe Chocolate Marshmallow Bars

## Ingredients

3/4 cup butter or margarine,  
softened  
1 1/2 cups sugar  
3 eggs  
1 teaspoon vanilla extract  
1 1/3 cups all-purpose flour  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
3 tablespoons baking cocoa  
1/2 cup chopped nuts  
4 cups miniature marshmallows  
TOPPING:  
1 1/3 cups semisweet chocolate  
chips  
3 tablespoons butter or margarine  
1 cup peanut butter  
2 cups crisp rice cereal

## Directions

In a mixing bowl, cream butter and sugar. Add eggs and vanilla; beat until fluffy. Combine flour, baking powder, salt and cocoa; add to creamed mixture. Stir in nuts if desired. Spread in a greased 15-in. x 10-in. x 1-in. pan. Bake at 350 degrees F for 15 to 18 minutes. Sprinkle marshmallows evenly over cake; return to oven for 2 to 3 minutes. Using a knife dipped in water, spread the melted marshmallows evenly over cake. Cool. For topping, combine chocolate chips, peanut butter and butter in a small saucepan. Cook over low heat, stirring constantly, until melted and well blended. Remove from heat; stir in cereal. Spread over bars immediately. Chill.

# Cinnamon Hot Chocolate Mix

## Ingredients

1 3/4 cups nonfat dry milk powder  
1 cup confectioners' sugar  
1/2 cup non-dairy creamer  
1/2 cup baking cocoa  
1/2 teaspoon ground cinnamon  
1 cup miniature marshmallows  
ADDITIONAL INGREDIENTS:  
3/4 cup hot milk

## Directions

In a bowl, combine milk powder, sugar, creamer, cocoa and cinnamon. Add the marshmallows; mix well. Store in an airtight container in a cool dry place for up to 3 months. Yield: 18-19 batches (about 3-1/2 cups total). To prepare hot chocolate: Dissolve about 3 tablespoons hot chocolate mix in hot milk.

# Creamy Gelatin Dessert

## Ingredients

1 (6 ounce) package lemon gelatin  
2 cups boiling water  
2 cups miniature marshmallows  
4 large ripe bananas, cut into 1/4 inch slices  
1 (20 ounce) can crushed pineapple  
2 cups cold water  
1/2 cup sugar  
2 tablespoons all-purpose flour  
2 tablespoons butter or margarine  
1 cup whipping cream  
1/2 cup chopped walnuts

## Directions

In a bowl, dissolve gelatin in boiling water. Stir in marshmallows until melted. Stir in bananas. Drain pineapple, reserving juice. Add pineapple and cold water to gelatin mixture; mix well. Pour into a 13-in. x 9-in. x 2-in. pan; chill until set. In a small saucepan, combine the sugar and flour. Gradually stir in reserved pineapple juice. Add butter; bring to a boil. Cook and stir for 2 minutes. Remove from the heat; cool to room temperature, about 35-40 minutes. Whip the cream; fold into pineapple juice mixture. Spread over gelatin. Sprinkle with nuts. Chill for 1-2 hours.

# Marshmallow Cream with Custard Sauce

## Ingredients

2 egg whites  
1/4 cup sugar  
Pinch salt  
1/4 teaspoon vanilla extract  
CUSTARD SAUCE:  
1 1/2 cups milk  
2 egg yolks  
1 egg  
1/4 cup sugar  
2 teaspoons vanilla extract  
fresh raspberries

## Directions

In the top of a double boiler over simmering water, combine the egg whites, sugar, salt and vanilla. Beat with a portable mixer on high speed until mixture reaches 160 degrees F. Beat until stiff peaks form, about 1 minute. Spoon into dessert glasses; refrigerate until chilled.

For the custard sauce, heat milk in a small saucepan over medium heat until small bubbles form around side of pan. Remove from heat. Combine egg yolks, egg and sugar in a bowl. Stir a small amount of hot milk into egg mixture; return all to pan, stirring constantly. Cook and stir on low until mixture reaches 160 degrees F and coats a spoon, about 20 minutes. Remove from the heat; stir in vanilla. Refrigerate for at least 1 hour. Serve custard over marshmallow cream; top with raspberries.

# Meringue Cake with Whipped Cream and

## Ingredients

1 cup confectioners' sugar  
1/2 cup granulated sugar, plus  
1 tablespoon granulated sugar  
1 tablespoon cornstarch  
4 large egg whites, at room  
temperature  
1/2 teaspoon cream of tartar  
2 cups heavy cream  
1 teaspoon vanilla extract  
1 pint fresh raspberries  
NOTE: You will need parchment  
paper for this recipe.

## Directions

The night before serving, adjust oven rack to lower-middle position and heat oven to 500 degrees.

Line a lipped cookie sheet (approximately 12 by 18 inches) with parchment paper. Trace two side-by-side rectangles - about 5 inches by 12 or 13 inches - on the paper. Crumple the paper, then smooth it out again and line the bottom of the pan.

Whisk together confectioner's sugar, 1/2 cup granulated sugar and cornstarch. Set aside.

In the bowl of a mixer, beat egg whites and cream of tartar until they turn from foamy to white and beaters just start to leave a trail. On low speed, add sugar mixture, a heaping tablespoon at a time. Increase speed to medium-high and beat to the consistency of marshmallow cream, 2 to 3 minutes longer.

Just before forming meringues, flick water onto parchment with fingertips. Divide meringue in half, spooning two or three mounds down each traced rectangle. Use a rubber spatula, or a cake decorator's metal offset spatula, to fill in and even out rectangles.

Set meringues in oven, close door and turn oven off (but leave oven light on). Let meringues dry overnight. Remove, then carefully set a wire rack or cookie sheet over meringues. Invert; peel off parchment and turn right side up. (It's OK if edges chip.) Wrap in foil and set aside until ready to proceed.

No more than two hours before serving, whip cream to soft peaks, beating in remaining sugar and the vanilla. Set one meringue on a platter. Spread with half the cream and sprinkle on half the berries. Repeat with remaining meringue, cream and berries. Refrigerate, uncovered, until ready to serve.

# Special Sweet Potatoes

## Ingredients

2 small sweet potatoes, peeled  
and cut into 1/2 inch cubes  
2 tablespoons brown sugar  
1/4 teaspoon ground cinnamon  
1/8 teaspoon salt  
1/4 cup orange juice  
2 tablespoons butter or margarine  
1/2 cup miniature marshmallows

## Directions

In a saucepan, cook sweet potatoes in boiling salted water for 10 minutes or until tender; drain. Transfer to a greased 1-qt. baking dish. Sprinkle with brown sugar, cinnamon and salt. Drizzle with orange juice and dot with butter. Bake, uncovered, at 450 degrees F for 15 minutes. Top with marshmallows. Bake 2 minutes longer or until marshmallows are puffed and golden brown.

# Microwave Mississippi Mud Cake II

## Ingredients

1 cup margarine  
1/4 cup unsweetened cocoa powder  
4 eggs  
2 cups white sugar  
1 1/2 cups all-purpose flour  
1 cup chopped walnuts  
1 teaspoon vanilla extract  
2 cups miniature marshmallows  
4 cups confectioners' sugar  
1/3 cup unsweetened cocoa powder  
2/3 cup milk

## Directions

In 9x13 inch microwave-safe cake dish, melt the margarine and 1/4 cup cocoa together. Stir in the eggs. Mix in the 2 cups sugar, flour, nuts and vanilla.

Bake in microwave oven on high, for 11 minutes, rotating dish after 5 minutes. Remove from microwave and sprinkle marshmallows on top.

To make the frosting: In microwave-safe bowl, combine confectioners' sugar, cocoa, and milk. Cook in microwave for 2 minutes, stir and pour over cake.

# Whoopie Pies VI

## Ingredients

2 cups all-purpose flour  
1 teaspoon baking soda  
1/4 teaspoon salt  
1/3 cup unsweetened cocoa powder  
1 cup white sugar  
1 egg  
1/3 cup vegetable oil  
3/4 cup milk  
1/2 cup butter  
1 cup confectioners' sugar  
1/2 cup marshmallow creme  
1 teaspoon vanilla extract

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, stir together the flour, baking soda, salt, cocoa and sugar. Add the egg, oil and milk, stir until smooth and well blended. Drop by tablespoons 3 inches apart, onto the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Cool before removing from baking sheets.

To make the filling, combine the butter, confectioners' sugar, marshmallow creme and vanilla, in a bowl. Beat with an electric mixer until smooth. Spread filling between two cooled cookies.

# Summertime Tropical Fruit Salad

## Ingredients

1 mango - peeled, seeded and cubed  
1 papaya - peeled, seeded and cubed  
2 mandarin oranges, peeled and segmented  
2 kiwis, peeled and sliced  
1/2 fresh pineapple - peeled, cored and cubed  
1 (8 ounce) package cream cheese, room temperature  
1 (7 ounce) jar marshmallow fluff  
1 tablespoon vanilla extract

## Directions

In a large bowl, gently toss together the mango, papaya, oranges, kiwis and pineapple.

In a medium bowl, blend cream cheese, marshmallow and vanilla extract on medium speed with an electric mixer until smooth and creamy. Topping can be poured over fruit or left in a separate bowl for dipping.

# Elegant Southern Jam Cake

## Ingredients

1 (18.25 ounce) package white cake mix  
1 (3.4 ounce) package instant vanilla pudding mix  
1 cup water  
1/4 cup vegetable oil  
4 eggs  
  
1/2 cup white sugar  
2 tablespoons water  
2 egg whites  
1 1/2 cups marshmallow creme  
1 cup seedless fruit preserves

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans.

In a large bowl, combine cake mix, pudding mix, 1 cup of water, oil and eggs. Beat for 2 minutes on high speed. Pour batter into greased and floured pans.

Bake for 25 to 35 minutes, or until toothpick inserted in center comes out clean. Cool 15 minutes in pans. Remove from pans and cool completely on wire racks.

Meanwhile, in a small heavy saucepan, combine sugar, 2 tablespoons of water and egg whites. Cook over low heat, beating continuously with electric hand mixer at high speed, until soft peaks form. Remove from heat. Add marshmallow creme and beat until stiff peaks form.

To assemble cake, split each layer in half horizontally to form 4 layers. Place 1 layer on serving plate. Spread with 1/3 cup of the preserves. Top with second cake layer and spread with 1/3 cup preserves, do third layer the same way. Top with fourth layer (DO NOT spread preserves on top of fourth layer).

Frost sides and top with frosting. Swirl small dollops of preserves in frosting. Store in refrigerator.

# Thanksgiving Yams

## Ingredients

2 (29 ounce) cans sweet potatoes  
2 tablespoons butter  
1 tablespoon lemon juice  
1/2 (16 ounce) package  
gingersnap cookies  
1 (16 ounce) package miniature  
marshmallows

## Directions

In a medium saucepan over medium heat, mix the sweet potatoes, butter and lemon juice. Break the gingersnap cookies into the mixture. Stirring occasionally, cook until thick, about 15 minutes.

Cover the mixture with desired quantity of marshmallows. Remove from heat and cover 5 minutes, or until marshmallows have melted. Serve warm.

# Homemade Marshmallows II

## Ingredients

3 cups white sugar  
1/4 cup corn syrup  
1/4 teaspoon salt  
3/4 cup water  
2 teaspoons vanilla extract  
1 cup confectioners' sugar for dusting

## Directions

Generously coat a 9x13 dish with cooking spray.

In a large saucepan, combine sugar, corn syrup, salt and water. Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface. Remove from heat and beat with an electric mixer until stiff peaks form, 10 to 12 minutes. Stir in vanilla. Pour into prepared pan.

Chill in refrigerator 8 hours or overnight. To cut, loosen edges with a knife. Dust surface with confectioners' sugar, and turn out onto a waxed paper lined surface. Dust with confectioners' sugar again and cut with a knife.

# Chocolate Caramel Candy

## Ingredients

1 cup milk chocolate chips  
1/4 cup butterscotch chips  
1/4 cup creamy peanut butter  
1/4 cup butter  
1 cup white sugar  
1/4 cup evaporated milk  
1 1/2 cups marshmallow creme  
1/4 cup creamy peanut butter  
1 teaspoon vanilla extract  
1 1/2 cups chopped salted peanuts  
1 (14 ounce) package caramels  
1/4 cup heavy whipping cream  
1 cup milk chocolate chips  
1/4 cup butterscotch chips  
1/4 cup creamy peanut butter

## Directions

Lightly grease one 13 x 9 inch pan.

**To Make Base:** Combine 1 cup milk chocolate chips, 1/4 cup butterscotch chips and 1/4 cup creamy peanut butter in a small saucepan. Cook, stirring constantly, over low heat until melted and smooth. Spread into the bottom of the prepared pan. Refrigerate until set.

**To Make Filling:** In a heavy saucepan melt the butter over medium-high heat. Stir in sugar and evaporated milk. Bring mixture to a boil and stir for 5 minutes. Remove from heat and stir in the marshmallow cream, 1/4 cup of the peanut butter, and the vanilla. Add the peanuts, and spread over the base layer. Refrigerate until set.

**To Make Caramel Layer:** Combine the caramels and cream in a saucepan, stir over low heat until melted and smooth. Spread over the top of the filling and refrigerate until smooth.

**To Make Frosting Layer:** In another saucepan combine 1 cup milk chocolate chips, 1/4 butterscotch chips and 1/4 cup peanut butter, and stir over low heat until melted and smooth. Pour over the caramel layer. Refrigerate for at least 1 hour. Cut into 1 inch squares. Store in the refrigerator.

# Kids' Snack

## Ingredients

1 (14.5 ounce) package  
sweetened honey corn and oat  
cereal  
1 (10 ounce) package bear-  
shaped graham cookies  
1 (10.5 ounce) package miniature  
marshmallows  
1 (12 ounce) package semisweet  
chocolate chips

## Directions

Combine all ingredients in a large bag and shake to mix. Divide and store in individual baggies for a fast treat.

# No-Bake Raisin Bars Cookie

## Ingredients

3 cups miniature marshmallows  
1/4 cup butter or margarine  
5 cups multi-grain puffed rice cereal  
1 cup raisins  
1/2 cup chopped walnuts  
1/4 teaspoon ground cinnamon

## Directions

In a large saucepan or microwave-safe bowl, heat marshmallows and butter over low until melted; mix well. Stir in the cereal, raisins, walnuts and cinnamon. Pat into a greased 13 x 9 x 2-inch baking pan. Cool. Cut into bars.

# Brownie Mallow Bars

## Ingredients

1 (19.8 ounce) package fudge brownie mix  
1 (10.5 ounce) package miniature marshmallows  
2 cups semisweet chocolate chips  
1 cup peanut butter  
1 tablespoon butter  
1 1/2 cups crisp rice cereal

## Directions

Prepare brownie batter according to package directions for fudge-like brownies. Pour into greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 28-30 minutes. Top with marshmallows; bake 3 minutes longer (marshmallows will not be completely melted). Cool on a wire rack.

In a saucepan, combine the chocolate chips, peanut butter and butter. Cook and stir over low heat until smooth. Remove from the heat; stir in cereal. Spread over brownies. Refrigerate for 1-2 hours or until firm before cutting.

# Cranberry Salad IV

## Ingredients

2 cups ground raw cranberries  
1 cup white sugar  
1 pint heavy whipping cream,  
whipped  
3/4 pound marshmallows,  
quartered  
1 cup crushed pineapple, drained

## Directions

In a small bowl, combine the ground cranberries and sugar. Set mixture aside for at least 3 hours.

In a large bowl, whip cream and stir in quartered marshmallows. Set aside for 3 hours.

After 3 hours fold the berry mixture into the whipped cream. Then fold in the crushed pineapple. Let set for several hours or overnight for flavors to blend.

# Quick 'n' Easy Carrot Slaw

## Ingredients

5 large carrots, peeled and grated  
1/2 cup raisins  
1/4 cup sweetened flake coconut  
1 (20 ounce) can pineapple tidbits,  
drained  
1/2 cup miniature marshmallows  
(optional)  
1/2 cup fat-free plain yogurt  
ground cinnamon to taste

## Directions

Mix the carrots, raisins, coconut, pineapple tidbits, mini marshmallows, yogurt, and cinnamon in a salad bowl, and refrigerate for at least 1 hour to blend the flavors. Serve cold.

# Candied Sweet Potatoes

## Ingredients

4 pounds sweet potatoes,  
quartered  
1 1/4 cups margarine  
1 1/4 cups brown sugar  
3 cups miniature marshmallows,  
divided  
ground cinnamon to taste  
ground nutmeg to taste

## Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a 9x13 inch baking dish.

Bring a large pot of water to a boil. Add potatoes and boil until slightly underdone, about 15 minutes. Drain, cool and peel.

In a large saucepan over medium heat, combine margarine, brown sugar, 2 cups marshmallows, cinnamon and nutmeg. Cook, stirring occasionally, until marshmallows are melted.

Stir potatoes into marshmallow sauce. While stirring mash about half of the potatoes, and break the others into bite-sized chunks. Transfer to prepared dish.

Bake in preheated oven for 15 minutes. Remove from oven and cover top evenly with remaining marshmallows. Return to oven and bake until marshmallows are golden brown.

# Chocolate Bar Pie I

## Ingredients

1 (9 inch) prepared graham cracker crust  
6 (1.45 ounce) bars milk chocolate with almonds candy  
18 large marshmallows  
1/2 cup milk  
1 cup heavy whipping cream  
1 teaspoon vanilla extract

## Directions

Break up chocolate almond bars and place in a medium saucepan with marshmallows and milk. Place over medium-high heat and stir frequently until chocolate and marshmallows are melted and mixture is smooth. Remove from heat and allow to cool.

In a medium bowl, whip cream until soft peaks form. Fold into cooled chocolate mixture. Gently stir in vanilla extract. Pour mixture into crust. Chill before serving.

# Creamy Fruit Dip

## Ingredients

1 (8 ounce) package cream  
cheese, softened  
1 (7 ounce) jar marshmallow  
creme  
3 drops vanilla extract

## Directions

In a mixing bowl or food processor, combine the cream cheese and marshmallow creme . Blend until smooth. Add the vanilla. Continue blending until the mixture is thick and creamy.

# World's Best Peanut Butter Fudge

## Ingredients

4 cups white sugar  
1 cup milk  
1/2 cup butter  
1 (7 ounce) jar marshmallow  
creme  
12 ounces peanut butter  
2/3 cup all-purpose flour

## Directions

Grease a 9x13 inch baking dish, set aside.

In a saucepan, combine sugar, milk, and butter. Bring to a boil, and cook 5 minutes. Remove from the heat. Stir in the marshmallow creme and peanut butter. Gradually stir in the flour. Spread into the prepared pan, and let cool.

# S'Mores Bars

## Ingredients

18 whole graham crackers,  
crumbled into small pieces  
2 cups crispy rice cereal  
1 cup Karo® Light Corn Syrup  
1/3 cup brown sugar  
2 tablespoons butter OR  
margarine  
1/2 teaspoon baking soda  
1/2 teaspoon Spice Islands®  
100% Pure Bourbon Vanilla  
Extract  
6 (1.55 ounce) bars milk chocolate  
candy  
1 (10 ounce) package mini  
marshmallows  
1/3 cup mini chocolate chips

## Directions

Combine crackers with cereal in a large mixing bowl; set aside.

Cook corn syrup and sugar in a saucepan over medium heat 4 to 5 minutes, stirring occasionally, until mixture comes to a boil just around edges. Remove from heat; stir in butter, baking soda and vanilla.

Pour syrup over cereal mixture and stir to coat completely. Transfer to a greased 13 x 9-inch pan; press firmly to level. Place chocolate bars in a single layer over cereal mixture; sprinkle with marshmallows.

Bake in a preheated 400 degrees F oven for 5 to 8 minutes, or until marshmallows are puffed and lightly browned. Remove from oven and top with mini chocolate chips.

Refrigerate for 1 hour until firm; cut into squares. Store in tightly closed container for up to 2 days.

# Acini di Pepe Salad

## Ingredients

1 cup acini di pepe pasta  
1 (20 ounce) can crushed pineapple, drained with juice reserved  
1 (15 ounce) can mandarin oranges, drained with liquid reserved  
1 (8 ounce) container frozen whipped topping, thawed  
7 ounces miniature marshmallows  
1 cup white sugar  
2 eggs, beaten  
1/2 teaspoon salt  
3 tablespoons all-purpose flour  
1 (10 ounce) jar maraschino cherries, drained (optional)

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain.

In medium saucepan, combine reserved liquids from pineapple and oranges (equals about 1 1/2 cups), sugar, eggs, salt and flour. Cook until thick, stirring constantly. When mixture becomes thick, add cooked pasta and refrigerate overnight.

The next day, add pineapple and oranges, whipped topping and marshmallows to taste. Mix together and top with cherries if desired. Keep chilled until served.

# Creamy Eggnog Fudge

## Ingredients

2 cups white sugar  
3/4 cup butter  
2/3 cup eggnog  
2 teaspoons ground nutmeg  
1 teaspoon ground cinnamon  
12 ounces white chocolate,  
chopped  
1 (7 ounce) jar marshmallow  
cream  
1 teaspoon vanilla extract  
1/4 cup chopped walnuts

## Directions

Grease a 9 inch square pan and set aside.

Combine the sugar, butter, eggnog, nutmeg, and cinnamon in a large saucepan. Bring to a boil, stirring occasionally to melt the butter. Once the mixture reaches a rolling boil, stop stirring, and clip a candy thermometer onto the pan.

Heat mixture to 235 degrees F (113 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.

Remove the pan from the heat and stir in the white chocolate pieces, marshmallow cream, vanilla, and walnuts. Beat the mixture with a wooden spoon until fluffy and it starts to lose its gloss. Spoon into the prepared pan, spreading evenly. Cool completely, then cut into small squares for serving.

# Butterscotch Pecan Brownies

## Ingredients

2 (1 ounce) squares unsweetened chocolate  
1/3 cup shortening  
2 eggs  
1 cup sugar  
3/4 cup all-purpose flour  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1/2 cup chopped pecans  
FILLING:  
1/4 cup butter or margarine  
1/2 cup sugar  
1/4 cup evaporated milk  
3/4 cup marshmallow creme  
1/2 teaspoon vanilla extract  
1/4 cup chopped pecans  
CARAMEL LAYER:  
24 caramels  
1/4 cup whipping cream  
TOPPING:  
1 cup semisweet chocolate chips  
1/4 cup butterscotch chips  
1/4 cup chopped pecans

## Directions

In a microwave-safe bowl, melt chocolate and shortening; stir until smooth. Cool slightly. In a mixing bowl, beat eggs and sugar; stir into chocolate mixture. Stir in pecans. Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 18-20 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

For filling, melt butter in a heavy saucepan over medium heat. Add sugar and milk; bring to a gentle boil. Reduce heat to medium-low; boil and stir for 5 minutes. Remove from the heat; stir in marshmallow creme and vanilla. Add pecans. Spread over top of brownies. Refrigerate until set.

Combine the caramels and cream in a saucepan. Cook and stir over low heat until melted and smooth; cook and stir 4 minutes longer. Spread over filling. Refrigerate until set.

Melt the chocolate and butterscotch chips; stir until smooth. Stir in pecans; spread over caramel layer. Refrigerate for at least 4 hours or overnight. Remove from the refrigerator 20 minutes before cutting. Cut into 1-in. squares.

# Chocolaty Rocky Road Brownies

## Ingredients

4 (1 ounce) squares unsweetened chocolate  
1 cup butter  
1 1/2 cups sugar  
3 eggs  
1 1/2 teaspoons vanilla extract  
1 cup all-purpose flour  
1/2 cup coarsely chopped salted peanuts  
**FROSTING:**  
1/4 cup butter  
1 (3 ounce) package cream cheese, cubed  
1 (1 ounce) square unsweetened chocolate  
1/4 cup milk  
2 3/4 cups confectioners' sugar  
1 teaspoon vanilla extract  
2 cups miniature marshmallows  
1 cup salted peanuts

## Directions

In a microwave or heavy saucepan, melt chocolate and butter; stir until smooth. In a large mixing bowl, combine the sugar, eggs, vanilla and chocolate mixture. Add flour; mix well. Stir in peanuts.

Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 20-25 minutes or until brownies begin to pull away from sides of pan. Cool on a wire rack.

In a saucepan, combine the butter, cream cheese, chocolate and milk. Cook over medium heat until melted, stirring occasionally.

Remove from the heat; stir in confectioners' sugar and vanilla. Transfer to a large mixing bowl; beat until smooth. Stir in marshmallows and peanuts. Immediately spread over brownies. Store in the refrigerator.

# Easy Fruit Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
16 ounces marshmallow creme  
1 tablespoon maraschino cherry juice

## Directions

Place cream cheese and marshmallow cream in a microwave-safe bowl. Place in microwave and cook on medium-high for 20 seconds increments, until softened.

Stir cherry juice into the cream cheese and marshmallow creme mixture. Cover and refrigerate until chilled.

# Casey and Leigh's Delightful Fruit Dip

## Ingredients

4 ounces cream cheese  
1 1/8 cups marshmallow fluff  
1/2 cup vanilla yogurt  
1 dash food coloring

## Directions

Mix cream cheese, marshmallow creme, yogurt and food color until smooth. Serve with fresh fruit.

# Chocolate Walnut Fudge

## Ingredients

1/2 cup butter  
1 cup semisweet chocolate chips  
1 teaspoon vanilla extract  
2 cups white sugar  
1 (5 ounce) can evaporated milk  
10 large marshmallows  
1 cup chopped walnuts

## Directions

Butter an 8x8 inch dish.

Place butter, chocolate chips and vanilla in a mixing bowl. Set aside.

In a medium saucepan over medium heat, combine sugar, milk and marshmallows. Bring to a boil, stirring frequently. Reduce heat to low and cook 6 minutes more, stirring constantly. Remove from heat.

Pour marshmallow mixture over contents of mixing bowl. Beat entire mixture until it thickens and loses its gloss. Quickly fold in nuts and pour into prepared pan. Refrigerate several hours until firm.

# Ambrosia Dessert Bowl

## Ingredients

20 large marshmallows  
2 cups heavy cream, divided  
2 tablespoons sugar  
2 teaspoons vanilla extract  
1/2 teaspoon almond extract  
1 (20 ounce) can crushed  
pineapple, well drained  
1 cup flaked coconut  
1 (10.75 ounce) loaf frozen pound  
cake, thawed and cubed  
5 large navel oranges, peeled and  
sectioned  
1/4 cup slivered almonds, toasted

## Directions

Place marshmallows and 1/4 cup cream in the top of a double boiler; heat over boiling water until the marshmallows are melted and mixture is smooth. Cool completely. Meanwhile, whip the remaining cream until thick. Add sugar. Fold into marshmallow mixture. Fold in extracts, pineapple and coconut. Place half of the pound cake cubes in the bottom of a 2-1/2 to 3-qt. clear glass bowl. Top with half of the orange sections. Top with half of the cream mixture. Repeat layers. Sprinkle with almonds. Chill until serving time.

# Rhubarb Upside Down Cake III

## Ingredients

5 cups chopped fresh rhubarb  
1 cup white sugar  
3 cups miniature marshmallows  
1 (3 ounce) package strawberry  
flavored gelatin  
1 (18.25 ounce) package yellow  
cake mix

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a large bowl, stir together the rhubarb, sugar, marshmallows and dry strawberry flavored gelatin. Pour into the bottom of the prepared pan, and distribute evenly. Mix cake batter according to package directions; pour over the ingredients in the pan.

Bake for 1 hour in the preheated oven, until a toothpick inserted into the center comes out clean. Run a knife around the outer edge of the cake to loosen; turn out onto a large serving plate while still hot. Allow the cake to cool before serving.

# Holiday Cranberry Salad

## Ingredients

1 (12 ounce) package fresh or frozen cranberries, coarsely chopped  
1 (20 ounce) can crushed pineapple, with juice  
2 cups white sugar  
1/2 pint heavy whipping cream  
1 cup chopped walnuts  
2 cups miniature marshmallows

## Directions

In a large bowl, stir together the cranberries, pineapple (with juice) and sugar. Let stand for about an hour, to let sugar dissolve, and then pour the mixture into a strainer over a bowl. Let drain, covered, in the refrigerator for at least two hours, or overnight. (Note: The drippings make a wonderful cranberry punch, when mixed with lemon-lime soda!)

Before serving, whip the cream until soft peaks form. (You can sweeten the whipped cream with a little sugar, if desired.) In a large bowl, mix together the cranberry mixture, walnuts and marshmallows. Fold in the whipped cream and store in refrigerator until serving.

# Popcorn Cake II

## Ingredients

18 cups popped popcorn  
1 1/2 cups gumdrops  
1 cup whole peanuts  
1 (10.5 ounce) package miniature marshmallows  
1/2 cup butter

## Directions

Butter one 10 inch tube or bundt pan.

Toss the popcorn with the gumdrops and cashews.

Melt the marshmallows with the butter or margarine. Pour over the popcorn mixture and mix well. Press the mixture into the prepared pan. Butter hands before pressing firmly into pan. Chill and remove from pan.

# Holly Christmas Cookies

## Ingredients

1 (16 ounce) package large marshmallows  
1/2 cup butter, softened  
1 1/2 teaspoons vanilla extract  
1 1/2 teaspoons green food coloring  
4 1/2 cups cornflakes cereal  
1 (2.25 ounce) package cinnamon red hot candies

## Directions

In a saucepan over low heat, melt together the marshmallows, butter, vanilla, and food coloring. Mix in the cornflakes cereal.

Drop by spoonfuls on wax paper, and decorate with red hots. Set aside, and allow to cool.

# Country House Fudge

## Ingredients

4 1/2 cups white sugar  
1 teaspoon salt  
1/2 cup butter  
1 (12 fluid ounce) can evaporated milk  
2 cups semisweet chocolate chips  
4 (4 ounce) bars German sweet chocolate  
7 ounces chocolate candy bar  
1 (7 ounce) jar marshmallow creme  
2 teaspoons vanilla extract  
4 cups chopped walnuts

## Directions

Butter 2 - 9x13 inch pans. Set aside.

In a large bowl, place chocolate chips and broken up chocolate bars. Make a depression in chocolate pieces, then scoop marshmallow creme into it.

In a medium saucepan, cook sugar, salt, butter, and milk for about 8 to 10 minutes. (Start timing after boiling begins) Remove from heat, add chocolate chip mixture, vanilla, and chopped nuts. Mix **RAPIDLY** with large wooden spoon. Pour into buttered pans.

# Salted Nut Squares

## Ingredients

3 cups salted peanuts without skins, divided  
2 1/2 tablespoons butter or margarine  
2 cups peanut butter chips  
1 (14 ounce) can sweetened condensed milk  
2 cups miniature marshmallows

## Directions

Place half of the peanuts in an ungreased 11-in. x 7-in. x 2-in. baking pan; set aside. In a saucepan, melt butter and peanut butter chips over low heat. Remove from the heat. Add milk and marshmallows; stir until melted. Pour over peanuts. Sprinkle the remaining peanuts on top. Cover and refrigerate. Cut into bars.

# Coconut Marshmallow Cream Meringue Pie

## Ingredients

5 cups light cream  
1/4 cup butter  
1 cup white sugar  
3 eggs  
1/4 cup cornstarch  
1 teaspoon vanilla extract  
1/4 teaspoon salt  
1 cup miniature marshmallows  
1 1/4 cups flaked coconut  
2 (9 inch) pie shells, baked  
9 egg whites  
1 teaspoon cream of tartar  
1 1/2 cups white sugar

## Directions

For the filling combine light cream or half and half and butter in saucepan. Bring just to boil over medium heat.

In medium bowl, whisk together sugar, 3 eggs, cornstarch, vanilla and salt until cornstarch is completely dissolved and mixture is well blended.

Gradually add the egg mixture to the mixture in saucepan, stirring constantly with wire whisk. Cook, stirring constantly, about 1 minute or until thickened. Add marshmallows and 1/4 cup of the coconut. Cook and stir until marshmallows melt and mixture is well-blended. Pour into pie shells. Refrigerate at least 2 hours.

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

For meringue, in large bowl, beat egg whites and cream of tartar until soft peaks form. Add sugar, a small amount at a time, beating constantly until stiff peaks form. Spread half the meringue over each pie to edge of crust. Sprinkle each with 1/4 cup of the remaining coconut.

Bake at 350 degrees F (175 degrees C) for 12 to 15 minutes or until lightly browned. Refrigerate until ready to serve. Chill any leftovers.

# Fruit Dip

## Ingredients

1 (8 ounce) package cream cheese  
1 (7 ounce) jar marshmallow creme  
3/4 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.

# Freda's Cherry Supreme Salad

## Ingredients

1 (3 ounce) package strawberry flavored gelatin mix  
1 cup boiling water  
1 (21 ounce) can cherry pie filling

1 (3 ounce) package lemon flavored gelatin mix  
3/4 cup boiling water  
1/4 cup lemon juice  
1 (3 ounce) package cream cheese  
1/3 cup mayonnaise  
1 (8 ounce) can crushed pineapple, undrained  
2 cups miniature marshmallows  
1/2 cup whipped cream  
1/2 cup chopped walnuts

## Directions

Dissolve the strawberry gelatin in 1 cup of boiling water. Stir in the cherry pie filling, then spread the mixture into a 7x11 inch pan, and refrigerate until nearly set, about 45 minutes.

Dissolve the lemon gelatin in 3/4 cup boiling water; stir in the lemon juice, and set aside. Mash the cream cheese in a separate bowl until soft, then stir in the mayonnaise. Pour the lemon gelatin into the cream cheese mixture and stir until smooth. Next, stir in the undrained pineapple. Finally, fold in the marshmallows and whipped cream. Spread the pineapple mixture over the chilled cherry layer, and sprinkle with chopped walnuts. Chill in the refrigerator until fully set, about 2 hours.

# Taffy Apple Salad

## Ingredients

1 (15 ounce) can pineapple chunks - drained with juice reserved  
2 1/2 cups miniature marshmallows  
1 egg, beaten  
1 tablespoon all-purpose flour  
1 1/2 tablespoons distilled white vinegar  
1/2 cup white sugar  
1 1/2 cups roasted Spanish peanuts  
1 (8 ounce) container frozen whipped topping, thawed  
2 tart apples - peeled, cored and chopped

## Directions

Combine the pineapple chunks and marshmallows. Mix together, cover and refrigerate overnight.

In a medium saucepan, stir together the pineapple juice, egg, flour, vinegar and sugar over medium low heat. Cook and stir sauce until thickened. Transfer to a medium sized bowl, cover and refrigerate overnight.

In a large bowl, blend together the marshmallow mix and sauce. Stir in the peanuts, whipped topping and apples. Refrigerate until serving time.

# Peanut Choc-Scotch Fudge

## Ingredients

3/4 cup butter  
3 cups white sugar  
3/4 cup milk  
3/4 cup peanut butter  
1 cup semisweet chocolate chips  
1 cup butterscotch chips  
1 teaspoon vanilla extract  
1 (7 ounce) jar marshmallow  
creme

## Directions

Lightly grease a 9x13 inch dish.

In a 2-quart saucepan over medium heat, combine butter, sugar and milk. Bring to a boil, stirring constantly. Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface. Remove from heat and stir in peanut butter, chocolate chips and butterscotch chips until melted. Stir in vanilla. Fold in marshmallow creme. Pour into prepared pan. Chill in refrigerator until firm.

# Rocky Road Popcorn Balls

## Ingredients

3 cups miniature marshmallows  
1/4 cup butter  
8 cups freshly popped popcorn  
1/2 cup dry-roasted unsalted  
peanuts  
1/2 cup miniature chocolate chips

## Directions

Place the marshmallows and butter into a large pot over medium-low heat, and melt them together, stirring often. Cook until blended and smooth, about 5 minutes, and remove from heat.

Stir in the popcorn and peanuts, and stir gently to thoroughly coat them with the marshmallow mixture. Stir in the chocolate chips.

With greased hands, shape the mixture into 3 inch balls, and wrap each ball in plastic wrap.

# Whipped Sweet Potato Casserole

## Ingredients

2 pounds sweet potato, peeled and cubed  
2 tablespoons orange juice  
3/4 cup brown sugar  
1/8 teaspoon ground nutmeg  
2 tablespoons butter, cubed  
1 cup miniature marshmallows

## Directions

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

In a large saucepan cook sweet potatoes in salted water over medium-high heat for about 20 minutes, or until done. Drain, and add orange juice, brown sugar, nutmeg and butter. Whip until smooth. Spread into a medium size casserole dish and top with marshmallows.

Bake in preheated oven for about 10 minutes, or until marshmallows are golden brown.

# Strawberry Mallow Dessert

## Ingredients

1 cup sliced fresh strawberries  
1 teaspoon sugar  
1/2 cup miniature marshmallows  
1/4 cup sour cream

## Directions

Place strawberries in a bowl and sprinkle with sugar; stir. Let stand for 5 minutes. Add marshmallows and sour cream; stir to coat. Spoon into dessert dishes.

# Tutti Frutti Rice Cream

## Ingredients

1 cup MinuteB® White Rice, uncooked  
1 (15 ounce) can tropical fruit salad, drained  
2 cups miniature marshmallows  
1/4 cup sugar  
1 1/2 cups frozen non-dairy whipped topping, thawed

## Directions

Prepare rice according to package directions. Cool.

Toss with remaining ingredients.

Chill.

# Sweet Potato Puffs

## Ingredients

1 cup mashed sweet potatoes  
(without added milk and butter)  
1 tablespoon brown sugar  
1/4 teaspoon salt  
1/8 teaspoon ground cinnamon  
6 large marshmallows  
1/3 cup graham cracker crumbs

## Directions

Combine sweet potato, brown sugar, salt and cinnamon; shape a small amount around each marshmallow. Roll in crumbs. Place on a greased baking sheet. Bake at 350 degrees F for 6 minutes or until lightly puffed (do not overbake or marshmallows will melt).

# Heavenly Hash Bars

## Ingredients

1 (16 ounce) package miniature marshmallows  
1 (11.5 ounce) can mixed nuts  
2 cups semisweet chocolate chips  
2 cups butterscotch chips  
1 cup peanut butter

## Directions

Sprinkle marshmallows and nuts in a greased 13-in. x 9-in. x 2-in. pan; set aside. In a small saucepan, melt chips and peanut butter over low heat, stirring constantly until smooth. Pour over marshmallows and nuts. Let stand for 8-10 minutes. Gently stir to coat marshmallows. Refrigerate until set; cut into bars.

# Red Grape Salad

## Ingredients

1 (20 ounce) can pineapple tidbits  
2 (3 ounce) packages cream  
cheese, softened  
2 tablespoons mayonnaise  
3 cups miniature marshmallows  
2 cups seedless red grapes,  
halved  
1 cup heavy cream, whipped

## Directions

Drain the pineapple, reserving 2 tablespoons juice; set pineapple aside. In a mixing bowl, beat juice, cream cheese and mayonnaise until fluffy. Stir in pineapple, marshmallows and grapes. Fold in whipped cream. Serve immediately or refrigerate.

# Cranberry Salad I

## Ingredients

2 (12 ounce) packages fresh cranberries  
1 cup white sugar  
1 (20 ounce) can crushed pineapple, drained  
1 cup chopped pecans  
1 pint heavy whipping cream  
7 ounces miniature marshmallows

## Directions

Coarsely chop the cranberries in a food processor; put in a large, non-metal bowl and mix in the sugar. Cover and refrigerate for 12 hours.

Whip the cream until stiff. Add the pineapple and nuts to the cranberries, mix well. Fold in whipped cream and marshmallows; refrigerate until ready to serve.

# Overnight Fruit Salad

## Ingredients

3 eggs, beaten  
1/4 cup sugar  
1/4 cup vinegar  
2 tablespoons butter or margarine  
2 cups green grapes  
2 cups miniature marshmallows  
1 (20 ounce) can pineapple  
chunks, drained  
1 (15 ounce) can mandarin  
oranges, drained  
2 medium firm bananas, sliced  
2 cups whipping cream, whipped  
1/2 cup chopped pecans

## Directions

In a double boiler over medium heat, cook and stir eggs, sugar and vinegar until mixture is thickened and reaches 160 degrees F. Remove from the heat; stir in butter. Cool.

In a large serving bowl, combine grapes, marshmallows, pineapple, oranges and bananas; add cooled dressing and stir to coat. Refrigerate for 4 hours or overnight. Just before serving, fold in whipped cream and pecans.

# Cranberry Salad I

## Ingredients

1 pound fresh or frozen  
cranberries  
8 ounces miniature marshmallows  
2 cups white sugar  
1 (20 ounce) can crushed  
pineapple with juice  
1 banana, peeled and sliced  
1 cup whipped cream

## Directions

If using frozen cranberries let thaw before using. In a food processor or blender grind the cranberries. Add the sugar, crushed pineapple and marshmallows. Let mixture stand overnight.

Just before serving stir in the sliced banana and whipped cream.

# Chocolate Lover's Pizza

## Ingredients

1 (8 ounce) package BAKER'S Semi-Sweet Chocolate  
10 (1 ounce) squares BAKER'S White Chocolate, divided  
2 cups JET-PUFFED Miniature Marshmallows  
1 cup crisp rice cereal  
1 cup PLANTERS COCKTAIL Peanuts  
1/4 cup red maraschino cherries, well drained, halved  
1/4 cup green maraschino cherries, well drained, halved  
1/3 cup BAKER'S ANGEL FLAKE Coconut  
1 teaspoon oil

## Directions

Microwave semi-sweet chocolate and 8 squares of the white chocolate in 2-quart microwavable bowl on HIGH 2 minutes; stir. Microwave an additional 1 to 2 minutes or until chocolates are melted, stirring every 30 seconds. Add marshmallows, cereal and peanuts; mix well.

Spread evenly into lightly greased 12-inch pizza pan. Sprinkle with cherries and coconut.

Microwave remaining 2 squares white chocolate with oil in 1-cup microwavable bowl on HIGH 1 minute; stir. Microwave an additional 30 seconds to 1 minute or until chocolate is completely melted, stirring every 15 seconds. Drizzle over coconut. Cool completely or refrigerate until firm. Store, covered, at room temperature.

# Twenty Four Hour Fruit Salad

## Ingredients

1 egg, beaten  
1 tablespoon lemon juice  
1 1/2 teaspoons butter  
1 tablespoon white sugar  
1 (15 ounce) can pineapple chunks - drained with juice reserved  
1 tablespoon poppy seeds  
1/2 pint heavy cream, whipped  
1 (11 ounce) can mandarin orange segments, drained  
1 (15.25 ounce) can fruit cocktail, drained  
1/2 (16 ounce) package miniature marshmallows  
1 banana, sliced

## Directions

In a medium saucepan, whisk together the egg, lemon juice, butter, sugar and 1 tablespoon of the reserved pineapple juice over low heat. Cook, whisking constantly, until mixture becomes thick. Whisk in poppy seeds. Remove from heat and chill.

Once dressing is cold, fold in whipped cream, pineapple, orange segments, fruit cocktail and marshmallows. Cover and refrigerate 24 hours. Just before serving, mix in the banana.

# Chocolate Silk Pie with Marshmallow Meringue

## Ingredients

5 squares BAKER'S Bittersweet  
Chocolate, divided  
4 ounces PHILADELPHIA Cream  
Cheese, softened  
1 (7 ounce) jar JET-PUFFED  
Marshmallow Creme, divided  
1 (3.9 ounce) package JELL-O  
Chocolate Instant Pudding  
1 cup milk  
1 OREO Pie Crust (6 oz.)  
1 cup thawed COOL WHIP  
Whipped Topping

## Directions

Microwave 4 chocolate squares in medium microwaveable bowl on HIGH 1 to 1-1/2 minutes or until melted, stirring after 1 minute. Add cream cheese, 1/2 of marshmallow creme, dry pudding mix and milk; beat with mixer until well blended. Spoon into crust.

Beat remaining marshmallow creme and COOL WHIP in separate bowl until well blended. Spread over chocolate layer in crust.

Refrigerate 2 hours or until firm. Use remaining chocolate square to make chocolate curls; arrange on pie.

# Heavenly Sweet Potatoes

## Ingredients

Vegetable cooking spray  
1 (40 ounce) can cut sweet potato  
in heavy syrup, drained  
1/4 teaspoon ground cinnamon  
1/8 teaspoon ground ginger  
3/4 cup Swanson® Chicken  
Broth (Regular, Natural  
Goodness™ or Certified Organic)  
2 cups miniature marshmallows

## Directions

Spray a 1 1/2-quart casserole with cooking spray. Put the potatoes, cinnamon and ginger in an electric mixer bowl. Beat at medium speed until almost smooth. Add the broth and beat until potatoes are fluffy. Spoon the potato mixture in the prepared dish. Top with the marshmallows. Bake at 350 degrees F for 20 minutes or until heated through and marshmallows are golden brown.

# Coffee Ice Cream Fudge Cake

## Ingredients

1/2 cup light corn syrup  
1 cup heavy cream  
10 ounces semisweet chocolate,  
chopped  
16 graham crackers, broken into  
1/2-inch pieces  
1 cup toasted almonds  
3 tablespoons white sugar  
1/2 cup melted butter  
1 1/2 quarts coffee ice cream,  
softened  
1 (7 ounce) jar marshmallow  
creme  
2 cups miniature marshmallows

## Directions

To make fudge sauce, combine heavy cream and corn syrup in heavy saucepan. Bring to a boil, remove from heat, add chocolate and whisk until smooth. Refrigerate until cool, about 45 minutes.

To make ice cream cake, preheat oven to 350 degrees F (175 degrees C). Finely grind graham crackers and almonds in food processor or blender. Stir in sugar. Add butter and process until moist crumbs form. Press mixture into bottom and sides of 9 inch spring form pan. Bake until golden, about 12 minutes. Allow to cool, then spread 2 cups softened ice cream over crust. Spoon 3/4 cup fudge sauce over ice cream. Freeze until set, then repeat layering. Cover and freeze 8 hours or overnight. Refrigerate remaining fudge sauce.

The next day, preheat the oven broiler. Warm the remaining fudge sauce in the microwave or a small saucepan. Place the cake pan on a cookie sheet. Spread the marshmallow creme over cake and sprinkle miniature marshmallows on top. Place under broiler until marshmallows are deep brown. Loosen cake with knife and remove sides of pan. Serve immediately with warmed fudge sauce.

# Double Chocolate Crumble Bars

## Ingredients

3/4 cup all-purpose flour  
2 tablespoons unsweetened cocoa powder  
1/4 teaspoon baking powder  
1/4 teaspoon salt  
1/2 cup butter  
3/4 cup white sugar  
2 eggs  
1 teaspoon vanilla extract  
2 cups miniature marshmallows  
1 cup semisweet chocolate chips  
1 cup peanut butter  
1 1/2 cups crisp rice cereal

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a small mixing bowl combine flour, cocoa, baking powder and salt.

In a large bowl cream butter and sugar; beat in eggs and vanilla. Stir flour mixture into the creamed egg mixture. Spread batter into the greased 9x13 inch pan.

Bake for 15 to 20 minutes.

Sprinkle marshmallows over top of the baked bars; bake 3 minutes more. Cool.

Place chocolate chips and peanut butter in a microwave safe bowl. Melt chocolate chips and peanut butter in a microwave on high until melted together. Cook one minute at a time, stirring after each minute.

Stir cereal into the chocolate mixture. Spread the chocolate mixture over the cooled bars. Chill, cut into bars and refrigerate.

# The Popcorn Cake

## Ingredients

14 cups popped popcorn  
1 cup semisweet chocolate chips  
1 cup peanuts  
1/2 cup margarine  
1/2 cup peanut butter  
5 cups miniature marshmallows

## Directions

Line a 10 inch tube pan or other 12 cup pan with aluminum foil.

In a very large bowl, combine popcorn, chocolate chips and peanuts and mix well.

In a medium saucepan over low heat, melt margarine. Stir in peanut butter. Stir in marshmallows and continue stirring until marshmallows melt and the mixture is smooth. Remove from the heat. Stir marshmallow mixture into popcorn mixture until well coated.

Press mixture into prepared pan. Allow to cool completely before removing and cutting into slices to serve.

# S'mores Crumb Bars

## Ingredients

3 cups graham cracker crumbs  
3/4 cup butter or margarine,  
melted  
1/3 cup sugar  
3 cups miniature marshmallows  
2 cups semisweet chocolate chips

## Directions

Combine the crumbs, butter and sugar; press half into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with marshmallows and chocolate chips. Top with remaining crumb mixture; press firmly. Bake at 375 degrees F for 10 minutes. Remove from the oven and immediately press top firmly with spatula. Cool completely. Cut into bars.

# Kellogg's® Rice Krispies® Wreaths

## Ingredients

3 tablespoons margarine or butter  
1 (10 ounce) package regular marshmallows  
1 teaspoon green food coloring  
6 cups KELLOGG'S® RICE KRISPIES® Cereal  
Canned frosting or decorating gel  
Assorted candies

## Directions

In large saucepan, melt margarine over low heat. Add marshmallows and stir until completely melted. Remove from heat. Stir in food coloring.

Add KELLOGG'S® RICE KRISPIES® cereal. Stir until well coated.

Using 1/4 cup dry measure coated with cooking spray, evenly portion warm cereal mixture. Using buttered fingers, quickly shape into individual wreaths. Dot with cinnamon candies. Use prepared frosting to hold candies in place.

# Crunchy Peanut Butter Balls

## Ingredients

1 cup peanut butter\*  
1 (7 ounce) jar marshmallow  
creme  
1 1/2 cups crisp rice cereal  
1 1/2 cups semisweet chocolate  
chips  
4 teaspoons shortening

## Directions

In a large bowl, combine the peanut butter and marshmallow creme; add cereal and stir until well coated. In a small microwave-safe bowl, combine chocolate chips and shortening. Microwave, uncovered, for 1-2 minutes or until chips are melted; stir until smooth.

Roll cereal mixture into 1-in. balls; dip in chocolate. Place on a waxed paper-lined pan. Refrigerate until set.

# Fluffy Hot Chocolate

## Ingredients

8 teaspoons sugar  
4 teaspoons baking cocoa  
4 cups milk  
1 1/2 cups miniature  
marshmallows  
1 teaspoon vanilla extract

## Directions

In a saucepan, combine the first four ingredients. Cook and stir over medium heat until the marshmallows are melted, about 8 minutes. Remove from the heat; stir in vanilla. Ladle into mugs.

# Caramel Nut Candy

## Ingredients

28 caramels  
1/4 cup butter  
2 tablespoons half-and-half cream  
1 1/2 cups confectioners' sugar  
1 cup salted peanuts  
2 cups miniature marshmallows  
1 cup flaked coconut

## Directions

Place caramels, butter and cream in a 2-qt. microwave-safe dish. Microwave, uncovered, on medium for 2 minutes; stir. Microwave 1-3 minutes more, stirring every minute, until smooth. Stir in sugar until smooth. Add peanuts. Gently fold in marshmallows.

Sprinkle coconut in a 10-in. x 5-in. strip onto two sheets of waxed paper; spoon caramel mixture down the center of coconut. Using the waxed paper, coat caramel with coconut and roll into two 10-in. logs. Discard waxed paper. Wrap logs in plastic wrap and chill for 4 hours. Remove plastic wrap. Cut logs into 1/2-in. slices. Store in airtight container in the refrigerator.

# Orange Cream Fudge

## Ingredients

3 cups white sugar  
2/3 cup heavy cream  
3/4 cup butter  
1 (7 ounce) jar marshmallow  
creme  
1 (11 ounce) package white  
chocolate chips  
3 teaspoons orange extract  
12 drops yellow food coloring  
9 drops red food coloring

## Directions

Grease a 9 x 13 inch pan.

In a medium saucepan over medium heat, combine sugar, cream and butter. Heat to soft ball stage, 234 degrees F (112 degrees C). Remove from heat and stir in marshmallow creme and white chocolate chips; mix well until the chips melt. Reserve 1 cup of mixture and set aside.

To the remaining mixture add orange flavoring, yellow and red food coloring. Stir well and pour into prepared pan. Pour reserved cream mixture on top. Using a knife, swirl layers for decorative effect.

Chill for 2 hours, or until firm, and cut into squares.

# Chocolate Covered Banana Pie

## Ingredients

3 cups crushed vanilla wafers  
1/2 cup chopped pecans  
2/3 cup butter, melted  
2 cups semisweet chocolate chips  
4 cups milk  
4 1/2 cups miniature marshmallows  
2 (3.5 ounce) packages instant vanilla pudding mix  
1 cup frozen whipped topping, thawed  
2 large bananas, sliced  
1 (1.5 ounce) bar milk chocolate candy

## Directions

Combine crushed cookie crumbs, pecans, and butter or margarine. Press into a 9 x 13 inch pan. Bake at 375 degrees F (190 degrees C) for 5 minutes. Cool.

Combine chocolate chips, 1 cup milk, and 2 cups marshmallows in a sauce pan. Stir over low heat until melted. Pour over cooled crust. Chill for 1 hour.

Arrange banana slices over chilled chocolate layer.

Prepare pudding mix as directed on box except use only 3 cups of milk. Fold in nondairy whipped topping and remaining marshmallows. Pour pudding mixture over bananas. Grate chocolate bar over the top. Chill for 2 to 3 hours before serving.

# The Best Ever Chocolate Mousse Recipe Ever

## Ingredients

9 ounces bittersweet chocolate,  
chopped  
3/4 cup miniature marshmallows  
4 eggs, separated  
1/2 pint heavy cream  
1 dash peppermint extract

## Directions

In a microwave-safe bowl, microwave chocolate until melted. Stir occasionally until chocolate is smooth. Stir marshmallows into hot chocolate until melted. Set aside.

Whip egg whites until stiff peaks form. Whip cream until soft peaks form. Stir egg yolks into slightly cooled chocolate mixture. Fold in egg whites and whipped cream. Stir in peppermint extract. Chill 2 to 3 hours before serving.

# Marshmallow Cake

## Ingredients

1/2 (10.5 ounce) package  
marshmallows  
1/2 cup milk  
1 (8 ounce) package cream  
cheese, softened  
1 egg yolk  
1/2 lemon, juiced  
1 cup heavy cream  
1 (9 inch) prepared graham  
cracker crust

## Directions

In a saucepan on low heat, combine marshmallows and milk. Cook until marshmallows are melted, and mixture starts to boil. Remove from heat.

In a large bowl, beat cream cheese until smooth. Stir in egg yolk. Fold in 1/3 of the melted marshmallow mixture, then quickly fold in remaining marshmallow until no streaks remain. Stir in lemon juice.

In a large bowl, beat cream until soft peaks form. Fold the whipped cream into the cream cheese mixture until no streaks remain. Spread into graham crust. Refrigerate for 3 hours.

# Cherry Chiffon Dessert

## Ingredients

1 (21 ounce) can cherry pie filling  
1 (20 ounce) can pineapple tidbits,  
drained  
1 (14 ounce) can sweetened  
condensed milk  
1 cup miniature marshmallows  
1 (8 ounce) carton frozen whipped  
topping, thawed

## Directions

In a bowl, combine the pie filling, pineapple, milk and marshmallows. Fold in whipped topping. Refrigerate until serving.

# Mallow Fruit Cups

## Ingredients

1 (15.25 ounce) can fruit cocktail,  
drained  
1 medium tart apple, diced  
1/2 cup miniature marshmallows  
1/2 cup whipped topping

## Directions

In a bowl, combine all ingredients. Cover and refrigerate until serving.

# S'mores Cookies

## Ingredients

1 (18 ounce) package refrigerated sugar cookie dough  
1 cup marshmallow creme  
1 cup miniature semisweet chocolate chips  
4 graham crackers, crushed

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking sheet.

Place cookie dough slices about 1 1/2 inch apart on prepared baking sheet.

Bake in preheated oven until cookies are light gold, about 15 minutes. Remove from oven and cool on a rack.

When the cookies are cool, spread tops with marshmallow creme. Sprinkle evenly with chocolate chips and graham cracker crumbs.

# Candy Bar Pie I

## Ingredients

3 tablespoons butter  
1 1/2 cups ground walnuts  
2 tablespoons white sugar  
6 (1.45 ounce) bars milk chocolate with almonds candy  
15 large marshmallows  
1/2 cup milk  
1 cup heavy whipping cream  
1/2 teaspoon vanilla extract  
1/2 cup frozen whipped topping, thawed  
1 (1.55 ounce) bar milk chocolate with almonds, coarsely chopped

## Directions

Melt the 3 tablespoons of butter or margarine. In a medium mixing bowl, combine walnuts, butter or margarine, and sugar. Press this nut mixture firmly into bottom and sides of a 9 inch pie plate. Bake at 325 degrees F (165 degrees C) for about 10 minutes, or until the edge is golden brown. Cool.

Chop the candy bars up into small pieces. In a medium saucepan, combine the chopped bars of chocolate, marshmallows, and milk; heat and stir over medium heat till melted. Remove from heat; cool to room temperature.

Chill a large mixing bowl and beaters. In the chilled bowl, beat whipping cream and vanilla with electric mixer on medium speed till soft peaks form (tips curl). Fold whipped cream into cooled chocolate mixture.

Spoon chocolate mixture into the pie crust. Freeze about 5 hours or until firm. Remove pie from the freezer about 10 minutes before serving. If desired, garnish with additional whipped cream and chopped chocolate bars.

# Homemade Marshmallows I

## Ingredients

2 envelopes unflavored gelatin  
1 1/4 cups water, divided  
2 cups white sugar

## Directions

In small bowl, stir together gelatin and 1/2 cup plus 2 tablespoons water. Set aside to set up.

In medium saucepan, combine sugar and remaining 1/2 cup plus 2 tablespoons water, over low heat. Stir until sugar is dissolved and let cool.

Combine gelatin and sugar water, and beat with electric mixer until foamy. Pour into a lightly greased 9x13 inch baking dish and let set. Cut into squares and serve.

# Cranberry Fluff

## Ingredients

4 cups fresh or frozen cranberries  
3 cups miniature marshmallows  
3/4 cup sugar  
2 cups finely chopped peeled tart apples  
1/2 cup halved green grapes  
1/2 cup chopped nuts  
1/4 teaspoon salt  
1 cup whipping cream, whipped

## Directions

Place cranberries in a food processor or blender; cover and process until finely chopped. Transfer to a bowl; add the marshmallows and sugar. Cover and refrigerate for 4 hours or overnight. Just before serving, stir in the apples, grapes, nuts and salt. Fold in whipped cream.

# S'more Jumbo Muffins

## Ingredients

1 1/2 cups all-purpose flour  
1/2 cup graham cracker crumbs  
1/4 cup packed brown sugar  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 egg  
1 1/2 cups buttermilk  
1/4 cup vegetable oil  
3/4 cup semisweet chocolate chips  
1 1/4 cups miniature marshmallows, divided

## Directions

In a large bowl, combine the dry ingredients. Combine egg, buttermilk and oil; mix well. Stir into dry ingredients just until moistened. Fold in chocolate chips and 1 cup marshmallows.

Fill greased jumbo muffin cups three-fourths full. Sprinkle with remaining marshmallows. Bake at 375 degrees F for 18-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Serve warm.

# Ambrosia Salad II

## Ingredients

1 (11 ounce) can mandarin oranges  
1 (8 ounce) can crushed pineapple, drained  
3 bananas, sliced  
2 cups flaked coconut  
2 cups miniature marshmallows  
1 cup pecan pieces  
1 (16 ounce) container frozen whipped topping, thawed  
1 cup maraschino cherries

## Directions

In a large bowl, combine mandarin oranges, crushed pineapple, bananas, coconut, marshmallows, and pecan pieces. Fold in whipped topping. Garnish with maraschino cherries. Chill for 1 hour or overnight.

# Super-Easy Rocky Road Fudge

## Ingredients

1 (12 ounce) package NESTLE®  
TOLL HOUSE® Semi-Sweet  
Chocolate Morsels  
1 (14 ounce) can NESTLE®  
CARNATION® Sweetened  
Condensed Milk  
1 teaspoon vanilla extract  
3 cups miniature marshmallows  
1 1/2 cups coarsely chopped  
walnuts

## Directions

LINE 13 x 9-inch baking pan with foil; grease lightly.

MICROWAVE morsels and sweetened condensed milk in large, microwave-safe bowl on HIGH (100 percent) power for 1 minute; stir. Microwave at additional 10- to 20-second intervals, stirring until smooth. Stir in vanilla extract. Fold in marshmallows and nuts.

PRESS mixture into prepared baking pan. Refrigerate until ready to serve. Lift from pan; remove foil. Cut into pieces.

# Peanut Butter Popcorn

## Ingredients

2 (3.5 ounce) packages  
microwave popcorn, popped  
1/2 cup margarine  
3/4 cup brown sugar  
1/4 cup peanut butter  
20 large marshmallows

## Directions

Pour popcorn into a large bowl. In a glass or plastic bowl, combine the margarine, brown sugar, and marshmallows. Cook at 1 minute intervals in the microwave, stirring between each time, until the mixture is melted and smooth. Stir in the peanut butter until well blended. Pour the melted mixture over the popcorn, and stir quickly to coat the corn before it cools.

# Summer Balloon Treats

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package regular marshmallows  
6 cups Kellogg's® Rice Krispies® cereal or Kellogg's® Cocoa Krispies® cereal  
Canned frosting or decorating gel  
Food coloring  
Assorted candies  
Licorice strings

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add Kellogg's® Rice Krispies® cereal. Stir until well coated.

Using buttered spatula or wax paper, evenly press mixture into 15 x 10 x 1-inch pan coated with cooking spray. Cool slightly. Using cookie cutters coated with cooking spray cut into balloon shapes. Decorate with frosting and/or candies. Add licorice strings for balloon strings. Best if served the same day.

# Cereal Treats I

## Ingredients

3 tablespoons butter  
6 cups miniature marshmallows  
1/2 cup peanut butter  
5 cups toasted oat cereal

## Directions

Spray a 13 x 9 inch pan on bottom and sides with non-stick cooking spray.

In a large bowl in microwave, melt margarine. Add marshmallows, stir to coat. Microwave on high 1 1/2 minutes or until smooth when stirred for 45 seconds. Stir in peanut butter.

Add cereal all at once and stir quickly to coat. With buttered spatula, press into prepared pan. Cool and cut into squares.

# Chocolate Cereal Bars

## Ingredients

2 tablespoons butter or stick margarine  
1 (1 ounce) square unsweetened chocolate  
1 (7 ounce) jar marshmallow creme  
2 tablespoons baking cocoa  
1 teaspoon vanilla extract  
6 cups crisp rice cereal

## Directions

In a heavy saucepan over low heat, melt butter and chocolate; stir until smooth. Stir in the marshmallow creme and cocoa; cook and stir until smooth. Remove from the heat; stir in vanilla and cereal. Pat into a 13-in. x 9-in. x 2-in. pan coated with nonstick cooking spray. Cool before cutting.

# Fruity Sticks

## Ingredients

1 pound semisweet chocolate,  
chopped  
3 bananas, cut into 1 inch pieces  
2 cups apples - peeled, cored and  
diced  
1 pint fresh strawberries  
8 ounces large marshmallows

## Directions

In a microwave safe bowl, or in a bowl set over a pan of simmering water, melt the chocolate. If microwaving, heat for 1 minute, then continue to heat at 30 second intervals, stirring each time, until chocolate is melted and smooth.

Thread the bananas, apples, strawberries and marshmallows onto skewers, and dip into the chocolate. Refrigerate until set.

# Halloween Popcorn Pumpkins

## Ingredients

5 cups popped popcorn  
1 cup candy corn  
1 cup chopped salted peanuts  
1/2 cup butter or margarine  
3 cups miniature marshmallows  
4 drops red food coloring  
3 drops yellow food coloring  
4 sticks red or black licorice, cut into thirds

## Directions

Grease a muffin pan and set aside. Place popcorn, candy corn and peanuts into a large bowl and set aside.

Melt the butter in a large saucepan over medium heat. Stir in marshmallows, red food coloring and yellow food coloring, adjusting color if needed to get a nice shade of orange. When the marshmallows are completely melted, pour over the popcorn and stir to evenly distribute the candy, nuts and marshmallow.

Use a greased spoon to fill the muffin cups. Insert a piece of licorice to act as the stem, and mold the popcorn around it. Let stand until firm, 10 to 15 minutes, and then pull the pumpkins out by their stems and admire your pumpkin patch!

# Peanut Mallow Bars

## Ingredients

1 (18.25 ounce) package yellow cake mix  
2 tablespoons water  
1/3 cup butter or margarine, softened  
1 egg  
4 cups miniature marshmallows  
  
2 cups peanut butter chips  
2/3 cup light corn syrup  
1/4 cup butter or margarine  
2 teaspoons vanilla extract  
2 cups crisp rice cereal  
2 cups salted peanuts

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, mix together the cake mix, water, butter, and egg until well blended. Spread into the bottom of the prepared pan.

Bake for 20 minutes in the preheated oven, or until a toothpick inserted into the center comes out clean. Remove from the oven, and sprinkle the marshmallows over the top. Return to the oven for about 2 minutes, just to melt the marshmallows together. Remove from the oven, and place pan on a wire rack to cool.

In a saucepan, combine the peanut butter chips, corn syrup, and butter. Stir over medium-low heat until melted and well blended. Remove from the heat, and stir in the vanilla, rice cereal and peanuts. Spread in an even layer over the marshmallows. Allow the bars to cool completely before cutting into squares.

# Almond Chocolate Coconut Cups

## Ingredients

1 (18.25 ounce) package  
chocolate fudge cake mix  
1 egg  
1/2 cup margarine, melted  
3/4 cup all-purpose flour  
  
1/2 cup white sugar  
1/2 cup evaporated milk  
14 large marshmallows  
7 ounces flaked coconut  
  
1/4 cup evaporated milk  
3/4 cup semisweet chocolate  
chips  
2 tablespoons margarine  
1/2 cup sliced almonds

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease mini-muffin tins.

In a bowl, combine cake mix, egg, 1/2 cup melted margarine and flour until well blended. Roll into 1 inch balls and place in prepared mini-muffin pans. Press into bottom and up sides of muffin cups.

Bake in preheated oven 10 minutes, until set.

While cups are baking, combine 1/2 cup sugar and 1/2 cup evaporated milk in microwave-safe bowl. Microwave on high 2 minutes, until mixture comes to a boil. Stir in marshmallows until melted. Stir in coconut until well combined. Spoon into baked shells while mixture is still warm.

In a microwave-safe bowl, combine 1/4 cup evaporated milk, chocolate chips and 2 tablespoons margarine. Microwave on high 1 minute, remove from oven and stir until chocolate is melted and mixture is smooth. Stir in almonds until well coated. Spoon over coconut mixture and spread to cover. Cool completely before removing from pans. Store in refrigerator or freezer.

# Sweet Heavenly Rice Dessert

## Ingredients

1 (15 ounce) can crushed  
pineapple, drained with juice  
reserved  
1/2 cup instant rice  
1 (3 ounce) package non-instant  
vanilla pudding mix  
2 cups milk  
1/2 cup miniature marshmallows  
1/3 cup chopped pecans

## Directions

Bring 3/4 cup reserved pineapple juice to a boil in a medium  
saucepan. Stir in instant rice and simmer 2 minutes. Remove from  
heat, cover and let steam, 5 minutes.

Prepare pudding mix with milk according to package directions.  
Fold marshmallows into hot pudding. Stir in pineapple, pecans and  
rice mixture. Chill until serving.

# Brown Sugar Pecan Candies

## Ingredients

1 1/2 cups sugar  
1/2 cup packed brown sugar  
1/2 cup evaporated milk  
3 tablespoons light corn syrup  
4 large marshmallows, cut into quarters  
2 tablespoons butter or margarine  
2 cups coarsely chopped pecans  
1/2 teaspoon vanilla extract

## Directions

In a large heavy saucepan, combine the sugars, milk and corn syrup. Cook over medium-low heat, stirring occasionally, until a candy thermometer reads 238 degrees F (soft-ball stage).

Remove from the heat; stir in marshmallows and butter until melted. Add pecans and vanilla; stir only until mixture begins to thicken. Quickly drop by tablespoonfuls onto waxed paper. Cool until set. Store in an airtight container at room temperature.

# Disappearing Marshmallow Brownies II

## Ingredients

1 cup butterscotch chips  
1/2 cup butter  
1 1/2 cups all-purpose flour  
1 cup brown sugar  
2 teaspoons baking powder  
1/2 teaspoon salt  
1 teaspoon vanilla extract  
2 eggs  
2 cups miniature marshmallows  
2 cups semisweet chocolate chips

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

In a heavy saucepan over medium heat, melt butterscotch chips and butter, stirring constantly until smooth. Remove from heat and cool to room temperature. Stir in the flour, brown sugar, baking powder, salt, vanilla and eggs until well blended. Mix in the mini marshmallows and chocolate chips. Spread evenly into the prepared pan.

Bake for 20 to 25 minutes in the preheated oven. Center will shake but it will firm upon cooling. Wonderful with ice cream. Enjoy!!!

# Pay Check Bars

## Ingredients

1 1/2 cups all-purpose flour  
2/3 cup brown sugar  
1/4 teaspoon baking soda  
1/2 teaspoon salt  
1/2 teaspoon vanilla extract  
1/2 cup butter, softened  
2 egg yolks

3 cups miniature marshmallows  
2/3 cup light corn syrup  
2 cups peanut butter chips  
2 teaspoons vanilla extract  
1/4 cup butter  
2 cups dry-roasted peanuts  
2 cups crispy rice cereal

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a medium bowl, stir together the flour, brown sugar, baking soda and salt. Mix in the vanilla, butter and egg yolks until the mixture resembles fine crumbs. Press into the bottom of the prepared pan.

Bake for 15 minutes in the preheated oven, or until lightly toasted. Remove from the oven and sprinkle mini marshmallows evenly over the hot crust. Let stand while the topping is being made.

In a medium saucepan over medium heat, melt corn syrup and peanut butter chips, stirring frequently until smooth. Remove from heat and stir in rice cereal and peanuts. Immediately spread over the layer of marshmallows. Cut while still slightly warm.

# Banana Split Snack Cake

## Ingredients

1/3 cup butter or margarine,  
softened  
1 cup sugar  
1 egg  
1 medium ripe banana, mashed  
1/2 teaspoon vanilla extract  
1 1/4 cups all-purpose flour  
1 teaspoon baking powder  
1/4 teaspoon salt  
1/3 cup chopped walnuts  
2 cups miniature marshmallows  
1 cup semisweet chocolate chips  
1/3 cup maraschino cherries,  
quartered

## Directions

In a mixing bowl, cream butter and sugar. Beat in the egg, banana and vanilla. Combine flour, baking powder and salt; stir into creamed mixture. Add walnuts. Spread evenly into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 20 minutes. Sprinkle with the marshmallows, chocolate chips and cherries. Bake 10 minutes longer or until lightly browned. Cool on a wire rack. Cut into squares.

# Caramel Heavenlies

## Ingredients

16 graham crackers  
2 cups miniature marshmallows  
3/4 cup butter  
1 teaspoon vanilla extract  
3/4 cup brown sugar  
2 cups sliced almonds  
2 cups flaked coconut

## Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 10x15 inch jellyroll pan with aluminum foil.

Arrange graham crackers to cover the bottom of the prepared pan. In a small saucepan, combine the butter and brown sugar. Cook over medium heat, stirring occasionally until smooth. remove from the heat and stir in the vanilla. Sprinkle the marshmallows over the graham cracker crust. Pour the butter mixture evenly over the graham crackers and marshmallows. Sprinkle the coconut and almonds evenly over the marshmallows.

Bake for 14 minutes in the preheated oven, until coconut and almonds are toasted. Allow the bars to cool completely before cutting into triangles. Store at room temperature in an airtight container.

# Fruited Gelatin Salad

## Ingredients

2 (3 ounce) packages orange gelatin  
2 cups boiling water  
1 cup apricot nectar  
1 cup pineapple juice  
1 (15 ounce) can apricot halves, drained and mashed  
1 (8 ounce) can crushed pineapple, drained  
4 cups miniature marshmallows  
TOPPING:  
1/2 cup sugar  
2 tablespoons all-purpose flour  
1/2 cup apricot nectar  
1/2 cup pineapple juice  
1 egg, lightly beaten  
2 tablespoons butter  
1 cup heavy whipping cream  
1 cup shredded Cheddar cheese

## Directions

In a bowl, dissolve gelatin in boiling water. Stir in the juices, apricots and pineapple. Transfer to a 13-in. x 9-in. x 2-in. dish coated with nonstick cooking spray. Refrigerate for 30 minutes or until partially set. Sprinkle with marshmallows; refrigerate.

For topping, combine sugar and flour in a saucepan. Gradually whisk in juices. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Removed from the heat. Stir a small amount into egg; return all to the pan, stirring constantly. Cook and stir until a thermometer reads 160 degrees F and mixture is thickened. Remove from the heat; stir in butter. Cool to room temperature.

In a mixing bowl, beat cream on high speed until stiff peaks form. Gently fold into custard. Spread over gelatin; sprinkle with cheese. Refrigerate 1 hour or until chilled.

# Chocolate Drop Cookies II

## Ingredients

1 1/4 cups all-purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1/2 cup unsweetened cocoa powder  
1/2 cup margarine  
1 cup white sugar  
1 egg  
1 teaspoon vanilla extract  
1/4 cup milk  
18 large marshmallows

2 cups confectioners' sugar  
1/3 cup unsweetened cocoa powder  
1/2 teaspoon salt  
3 tablespoons margarine, softened  
1 1/2 tablespoons heavy whipping cream

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Sift together the flour, baking soda, salt and cocoa, set aside.

In a large bowl, cream together the margarine and sugar until light and fluffy. Beat in the egg, then stir in the vanilla and milk. Gradually stir in the dry ingredients until well blended. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 minutes in the preheated oven. Cut the large marshmallows into halves. When the cookies come out of the oven, press one piece of marshmallow into the top of each one. Return the cookies to the hot oven for an additional 2 minutes. Cool on baking sheets for a few minutes before removing to wire racks to cool completely.

In a medium bowl, combine the confectioners' sugar, cocoa and salt. Beat in the softened margarine and heavy cream until icing is smooth. Frost cooled cookies.

# Pecan Pineapple Fluff

## Ingredients

1 (20 ounce) can crushed  
pineapple  
2 (8 ounce) packages cream  
cheese, softened  
1/2 cup butter or margarine,  
softened  
1/3 cup sugar  
1 1/2 cups miniature  
marshmallows  
1/2 cup chopped pecans

## Directions

Drain pineapple, reserving 1/3 cup juice. In a mixing bowl, beat cream cheese, butter, sugar and reserved juice. Stir in pineapple, marshmallows and pecans. Serve immediately.

# Gooney Toasted PB and J's

## Ingredients

3 tablespoons peanut butter  
2 tablespoons strawberry jelly  
2 tablespoons marshmallow  
creme  
4 slices bread  
1 tablespoon butter

## Directions

Stir together peanut butter, strawberry jelly, and marshmallow creme until just combined. Spread the peanut butter mixture on 2 slices of bread, and top with the remaining 2 bread slices.

Melt the butter in a skillet over medium-high heat, and fry sandwiches, turning once, until golden brown on both sides, about 3 minutes per side. Remove from heat, cut in half, and serve.

# Peanut Butter Marshmallow Bars

## Ingredients

1/2 cup Butter Flavor CRISCO®  
All-Vegetable Shortening, plus  
additional for greasing  
1/4 cup firmly packed light brown  
sugar  
1/2 cup JIF® Extra Crunchy  
Peanut Butter  
1/4 cup granulated sugar  
1 egg  
1 1/4 cups all-purpose flour  
1 teaspoon baking powder  
1/4 teaspoon salt  
1/2 cup JIF® Creamy Peanut  
Butter  
4 cups miniature marshmallows  
1/2 cup chocolate flavored syrup

## Directions

Preheat oven to 350 degrees. Grease 13x9x2-inch glass baking dish with shortening.

For cookie base, combine brown sugar, shortening, JIF® Extra Crunchy Peanut Butter, granulated sugar and egg in a large bowl. Beat at medium speed of electric mixer until well blended.

Combine flour, baking powder and salt. Add gradually to creamed mixture at low speed. Beat until well blended. Cover. Refrigerate for 15 minutes. Press chilled cookie base into prepared dish. Bake for 20 minutes or until light brown. Do not over-bake. Cool 2-3 minutes.

For topping, place JIF® Creamy Peanut Butter in microwave-safe measuring cup. Microwave at HIGH for 1 minute. Pour over baked surface. Spread to cover. Cover with marshmallows. Drizzle chocolate syrup over marshmallows. Return to oven. Bake 5 minutes or until marshmallows are light brown. Do not over-bake. Loosen from sides of dish with knife. Remove dish to cooling rack. Cool completely. Cut with sharp greased knife into bars about 2x2 inches.

# Sarah Contona's Sweet Potato Pie

## Ingredients

1 1/2 cups crushed graham crackers  
1/2 teaspoon ground cinnamon  
2 tablespoons brown sugar  
1/2 cup butter, melted  
1 (8 ounce) package cream cheese, softened  
1 (29 ounce) can sweet potatoes, drained and mashed  
1/4 cup packed brown sugar  
1/4 cup light cream  
2 eggs, lightly beaten  
2 tablespoons vanilla  
1 (10.5 ounce) package miniature marshmallows

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch springform pan.

In a medium bowl, mix graham crackers, cinnamon, 2 tablespoons brown sugar, and butter. Press mixture into the prepared springform pan to form a crust. Bake 10 minutes in the preheated oven, until lightly browned.

In a large bowl, blend cream cheese, sweet potatoes, 1/4 cup brown sugar, light cream, eggs, and vanilla. Pour into the baked crust.

Bake pie 1 hour in the preheated oven, placing marshmallows on top to melt during the last 10 minutes.

# Orange-Ginger Fruit Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (7 ounce) jar marshmallow creme  
1 tablespoon grated orange peel  
1/8 teaspoon ground ginger  
Assorted fresh fruit

## Directions

In a small mixing bowl, beat cream cheese until smooth. Beat in the marshmallow creme, orange peel and ginger. Cover and refrigerate until serving. Serve with fruit.

# Crunchy Ice Cream Sandwiches

## Ingredients

3 tablespoons butter or margarine  
30 regular marshmallows  
1/2 cup creamy peanut butter  
4 cups KELLOGG'S® RICE  
KRISPIES® cereal or  
KELLOGG'S® COCOA  
KRISPIES® cereal  
2 cups ice cream, softened

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Stir in peanut butter.

Add KELLOGG'S® RICE KRISPIES® cereal. Stir until well coated.

Using buttered spatula or wax paper evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Cool. Cut into twelve 3-inch squares.

Top six of the cereal squares with ice cream. Place remaining squares on top. Cut each in half, making twelve 3 x 1 1/2-inch sandwiches. Individually wrap in plastic wrap. Store in airtight container in freezer for up to 6 weeks.

# Fruit Hash

## Ingredients

2 cups frozen whipped topping,  
thawed  
1 1/2 cups miniature  
marshmallows  
1 cup shredded coconut  
1 (8 ounce) can pineapple chunks,  
drained  
1/3 cup maraschino cherries,  
chopped  
3 tablespoons cold milk

## Directions

In a large bowl, combine the whipped topping, marshmallows, coconut, pineapple, cherries and milk. Mix together well and refrigerate until chilled.

# Sweet Potato Balls

## Ingredients

1 (40 ounce) can sweet potatoes,  
drained  
1/4 cup butter  
salt to taste  
3 cups crushed cornflakes cereal  
3/4 cup real maple syrup  
10 large marshmallows

## Directions

Drain sweet potatoes and put into large mixing bowl. Mash the potatoes with butter or margarine. Salt to taste.

Hand pat mixture into 3 inch diameter balls. Roll in crushed corn flakes and put into 9x12 inch greased baking dish. Pour maple syrup evenly over all balls.

Bake at 325 degrees F (165 degrees C) for 40 minutes. The last fifteen minutes put a marshmallow over each ball.

# Mallow Sauce

## Ingredients

1 (8 ounce) package cream  
cheese, softened  
1 (7 ounce) jar marshmallow  
creme  
3 tablespoons peach schnapps

## Directions

In a medium bowl, blend the cream cheese, marshmallow creme and peach schnapps until smooth and creamy. Serve chilled.

# Bird's Nests III

## Ingredients

4 cups chow mein noodles  
3 cups miniature marshmallows  
3 tablespoons butter  
30 small jellybeans

## Directions

Line a cookie sheet with foil and grease with spray-on cooking oil.

Pour noodles into a large bowl. Melt the butter and marshmallows over medium heat, stirring until smooth. Pour marshmallow mixture over noodles, stirring until well coated.

Rub some butter on hands and form noodle mixture into six round balls. Place balls on prepared cookie sheet. With the back of a teaspoon, press the center of each ball to make a hollow indentation.

Let nests set until they are firm. Fill each with small jelly beans. (Other small candies of your choice may be substituted, such as M & M's, small gumdrops, chocolate covered raisins, chocolate covered peanuts, etc.)

# Rocky Road Candies

## Ingredients

1 (12 ounce) package semisweet chocolate chips  
1/8 cup butter  
1 (14 ounce) can sweetened condensed milk  
2 1/2 cups dry-roasted peanuts  
1 (16 ounce) package miniature marshmallows

## Directions

Line a 9 x 13 inch pan with wax paper.

In a microwave-safe bowl, microwave chocolate and butter until melted. Stir occasionally until chocolate is smooth. Stir in condensed milk. Combine peanuts and marshmallows; stir into chocolate mixture. Pour into prepared pan and chill until firm. Cut into squares.

# Christmas Cornflake Wreath Cookies

## Ingredients

1/2 cup butter  
4 cups miniature marshmallows  
1 teaspoon green food coloring  
1/2 teaspoon almond extract  
1/2 teaspoon vanilla extract  
4 cups cornflakes cereal  
1 (2.25 ounce) package cinnamon  
red hot candies

## Directions

Microwave marshmallows and butter on High for 2 minutes. Stir, then microwave on High for 2 minutes more. Stir. (This can be done in a double boiler if one doesn't have a microwave.)

Add and mix quickly the coloring, extracts, then cornflakes. Drop by spoonfuls in clumps on greased wax paper and decorate with 3 red hots each.

Once cool, transfer to lightly greased serving/storage tray with lightly greased fingers.

# Strawberry Pie I

## Ingredients

1 (9 inch) pie crust, baked  
24 marshmallows  
1 tablespoon milk  
1 (10 ounce) package frozen strawberries, thawed and pureed  
1 cup heavy whipping cream

## Directions

In a saucepan, stir marshmallows with milk over low heat until marshmallows are dissolved.

Stir strawberries into the melted marshmallows. In a medium bowl, whip cream until soft peaks form. Fold whipped cream into the marshmallow mixture.

Spoon filling into pie shell, and refrigerate for 4 to 6 hours. Serve cold.

# Fluffy Pineapple Pie

## Ingredients

2 (8 ounce) cans crushed pineapple  
24 large marshmallows  
2 cups whipped topping  
1 (9 inch) graham cracker crust  
maraschino cherries (optional)

## Directions

Drain pineapple, reserving 1/2 cup juice (discard the remaining juice or save for another use). Set the pineapple aside.

In a large microwave-safe bowl, combine juice and marshmallows. Microwave on high for 1 minute; stir. Microwave 1 minute longer or until mixture is smooth. Refrigerate for 30 minutes or until slightly thickened and cooled, stirring occasionally.

Fold in whipped topping and pineapple. Pour into the crust. Cover and refrigerate for 2 hours or until firm. Garnish with cherries if desired.

# Marshmallow Delights

## Ingredients

1 (8 ounce) package refrigerated crescent rolls  
1/4 cup sugar  
1 tablespoon ground cinnamon  
8 large marshmallows  
1/4 cup butter or margarine, melted

## Directions

Separate rolls into eight triangles. Combine sugar and cinnamon. Dip each marshmallow into butter, roll in cinnamon-sugar and place on a triangle. Pinch dough around marshmallow, sealing all edges. Dip tops of dough into remaining butter and cinnamon-sugar. Place with sugar side up in greased muffin cups. Bake at 375 degrees F for 13 to 15 minutes. Serve warm.

# Indian Spiced Rice Treats

## Ingredients

1/2 cup unsalted butter  
1 (10 ounce) package miniature marshmallows  
6 cups crispy rice cereal  
1 teaspoon ground cardamom  
1 cup chopped unsalted cashew nuts  
1 cup golden raisins

## Directions

In a large bowl, toss together the cereal, cashew nuts and raisins. Melt the butter in a large pan over medium heat. Stir in the marshmallows and cardamom until smooth. Pour in the cereal mixture, and stir until evenly coated. Spread evenly in a greased baking dish, and pat down lightly. Cool, and cut into squares.

# Creme de Menthe Grasshopper Pie

## Ingredients

25 chocolate sandwich cookies  
1/2 cup butter, melted  
2 cups marshmallow creme  
1/4 cup creme de menthe liqueur  
2 cups whipping cream

## Directions

Crush cookies and set aside 1/4 cup of crumbs. Place remaining crumbs in a medium bowl and mix in melted butter. Press mixture firmly into bottom and sides of a 9 inch springform pan.

In a large mixing bowl, whip together marshmallow creme and creme de menthe until smooth. In a separate bowl, whip cream until soft peaks form, then fold into marshmallow mixture. Pour mixture into pan and sprinkle reserved cookie crumbs on top. Freeze at least 2 hours, until firm. Remove from freezer 20 minutes before serving to soften slightly.

# Marshmallow Brownies

## Ingredients

- 1 cup butterscotch chips
- 1/2 cup butter
- 1 1/2 cups all-purpose flour
- 2/3 cup packed brown sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 2 eggs
- 2 cups miniature marshmallows
- 2 cups milk chocolate chips

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking pan.

Melt butterscotch morsels and margarine in a large bowl in microwave. Stir the mixture well and let it cool to lukewarm.

While the liquid mixture is cooling, mix flour, brown sugar, baking powder, salt, vanilla, and eggs into the butterscotch mixture; mix well. Fold in marshmallows and chocolate morsels.

Spread batter into a lightly greased 9x13 inch pan.

Bake 25 minutes. Be careful not to overcook.

# Frosted Snowmen Treats

## Ingredients

3 tablespoons margarine or butter  
1 (10 ounce) package regular marshmallows  
6 cups Kellogg's® Rice Krispies® cereal or Kellogg's® Cocoa Krispies® cereal  
Canned frosting or decorating gel  
Assorted candies

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add Kellogg's® Rice Krispies® cereal. Stir until well coated.

Using buttered spatula or waxed paper, press mixture evenly in 15 x 10 x 1-inch pan coated with cooking spray. Cool. Using 4-inch cookie cutter coated with cooking spray cut into snowman shapes. (If desired, use 2-, 1 3/4- and 1 1/2-inch round cookie cutters coated with cooking spray to cut into circles.)

Decorate snowmen with frosting and/or candies. (If using circles, for each snowman connect three different sized circles together with frosting. Decorate with remaining frosting and/or candies.) Best if served the same day.

# Chocolate Mallow Nut Bars

## Ingredients

1 cup semisweet chocolate chips  
1 cup butterscotch chips  
1/2 cup peanut butter  
1/4 cup butter or margarine  
2 1/2 cups miniature  
marshmallows  
1 cup salted peanuts

## Directions

In a microwave-safe bowl, combine the chips, peanut butter and butter. Cover and microwave on high for 1 minute; stir until smooth. Add marshmallows and peanuts; stir until well coated. Spread into a greased 13-in. x 9-in. x 2-in. pan. Cover and chill for 30 minutes or until firm. Cut into squares.

# Neapolitan Treats<sup>™</sup>

## Ingredients

1 1/2 cups strawberry ice cream, softened  
1 1/2 cups chocolate ice cream, softened  
3 tablespoons butter or margarine  
1 (10 ounce) package regular marshmallows  
6 cups KELLOGG'S<sup>®</sup> RICE KRISPIES<sup>®</sup> cereal

## Directions

Wash and dry two 12-ounce frozen juice concentrate cans. Pack strawberry ice cream into one can. Pack chocolate ice cream into other can. Cover and freeze at least 2 hours or until firm.\*

Meanwhile, in large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add KELLOGG'S<sup>®</sup> RICE KRISPIES<sup>®</sup> cereal. Stir until well coated.

Using buttered spatula or wax paper evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Cool slightly. Using cookie cutter coated with cooking spray cut into ten 2 1/2-inch circles.

Remove ice cream from freezer. Cut or tear paper sides of cans from ice cream. Cut ice cream cylinders into ten slices. In each dessert dish place one slice of strawberry ice cream, one Rice Krispies<sup>®</sup> Treat<sup>®</sup> and one slice of chocolate ice cream. Serve immediately.\*\*

# Easy Peppermint Marshmallows

## Ingredients

1 serving cooking spray  
6 tablespoons warm water  
2 envelopes unflavored gelatin  
1 1/3 cups white sugar  
1/2 cup light corn syrup, plus  
2 tablespoons light corn syrup  
1/4 cup water  
1/4 teaspoon salt  
1 1/2 teaspoons vanilla extract  
3/4 teaspoon pure peppermint  
extract  
red food coloring  
1/4 cup cornstarch  
1/4 cup confectioners' sugar

## Directions

Line a 9x9 pan with plastic wrap, leaving enough overhang to cover the top. Spray plastic wrap lightly with cooking spray. Place the 6 tablespoons of warm water in a large bowl, and sprinkle gelatin on top. Let gelatin soften in the water for 5 minutes.

Combine the white sugar, corn syrup, and 1/4 cup water in a tall saucepan. Bring to a boil, stirring constantly. Boil for one full minute, 240 degrees F on a candy thermometer. Pour the hot syrup over the softened gelatin, and add the salt. Beat at high speed with an electric mixer until the mixture increases in volume and holds a peak, about 8 to 10 minutes. Stir in the vanilla and peppermint extracts.

Pour into prepared pan, add several drops of red food coloring, and swirl with a toothpick. Cover lightly with plastic wrap, and let stand at room temperature for 4 hours. Cut into 18 squares, using a knife sprayed with cooking spray. Combine cornstarch and powdered sugar in a bowl. Toss cut marshmallows in the reserved powdered sugar mixture. Store in airtight container or resealable plastic bag.

# Sweet Potato-Cashew Bake

## Ingredients

5 sweet potatoes, peeled and cut into 1/2 inch slices  
3/4 cup packed brown sugar  
1/4 teaspoon ground cinnamon  
1/8 teaspoon ground ginger  
1/8 teaspoon ground nutmeg  
1/2 teaspoon salt  
1/4 cup butter, cut into pieces  
1/2 cup coarsely chopped cashews  
1 cup miniature marshmallows

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking 9x13 inch baking dish.

Place the sweet potatoes in a large pot, and fill with enough water to cover. Bring to a boil, and cook until a fork easily pierces the potatoes, about 10 minutes. Drain, and cool.

Mix the brown sugar, cinnamon, ginger, nutmeg, and salt together in a bowl. Stir in the cashews.

Arrange half the sweet potatoes over the bottom of the prepared baking dish. Sprinkle with half the brown sugar mixture. Top with half the butter pieces. Repeat with a second layer of sweet potatoes, brown sugar mixture, and remaining butter pieces.

Bake in preheated oven until potatoes are glazed with the brown sugar mixture, about 30 minutes. Sprinkle mini marshmallows over the top, and return to the oven to bake until browned, about 5 minutes more.

# Charline's Sweet Potato Casserole

## Ingredients

4 cups sweet potatoes, peeled and cubed  
2 cups white sugar  
4 eggs, beaten  
3/4 cup margarine, melted  
1 cup evaporated milk  
1 teaspoon ground nutmeg  
1 teaspoon ground cinnamon  
2 cups miniature marshmallows  
1 cup flaked coconut  
B  
1 1/2 cups crushed cornflakes cereal  
1/2 cup packed brown sugar  
1 cup chopped pecans  
3/4 cup margarine, melted

## Directions

Preheat oven to 400 degrees F (200 degrees C). Prepare a 9x13 inch baking dish with butter.

In a large bowl, mash the sweet potatoes. Mix together with sugar, eggs, 3/4 cup margarine, evaporated milk, nutmeg, cinnamon, marshmallows and coconut. Scoop the mixture into the baking dish.

Bake 20 minutes in the preheated oven, or until sweet potatoes are tender.

In a small bowl, mix the crushed cornflakes, brown sugar, pecans and remaining 3/4 cup margarine. Spread the topping over the baked casserole.

Return the casserole to the 400 degrees F (200 degrees C) oven and bake an additional 10 minutes.

# Cranberry Cherry Salad

## Ingredients

1 (14.5 ounce) can pitted tart red cherries  
1 (3 ounce) package cherry gelatin  
1 (8 ounce) can jellied cranberry sauce  
1 (3 ounce) package lemon gelatin  
1 cup boiling water  
1 (3 ounce) package cream cheese, softened  
1/3 cup mayonnaise  
1 (8 ounce) can crushed pineapple, undrained  
1/2 cup whipping cream, whipped  
1 cup miniature marshmallows

## Directions

Drain cherries, reserving juice; set cherries aside. Add water to juice to measure 1 cup; transfer to a saucepan. Bring to a boil. Add cherry gelatin; stir until dissolved. Whisk in cranberry sauce until smooth. Add cherries; pour into an 11-in. x 7-in. x 2-in. dish. Refrigerate until firm.

In a bowl, dissolve lemon gelatin in boiling water. In a small mixing bowl, beat the cream cheese and mayonnaise. Gradually beat in lemon gelatin until smooth. Stir in pineapple. Refrigerate until almost set. Fold in whipped cream and marshmallows. Spoon over cherry layer. Refrigerate until firm.

# Creamy Peanut Butter Fudge

## Ingredients

4 cups white sugar  
1 cup light brown sugar  
1/2 cup butter  
1 (12 fluid ounce) can evaporated milk  
1 (7 ounce) jar marshmallow creme  
1 (16 ounce) jar peanut butter  
1 teaspoon vanilla extract

## Directions

Grease a 9x13 inch baking dish.

In a medium saucepan over medium heat, combine sugar, brown sugar, butter and evaporated milk. Bring to a boil, stirring constantly, and boil for 7 minutes. Remove from heat; stir in marshmallow creme until well incorporated and melted. Stir in peanut butter and vanilla until smooth; spread in prepared pan. Let cool before cutting into squares.

# Popcorn Cake I

## Ingredients

1 cup butter  
32 marshmallows  
16 cups popped popcorn  
1 cup small gumdrops (no black ones)  
1 cup chocolate covered peanuts  
1 cup candy-coated chocolate pieces

## Directions

Melt butter and marshmallows in a large heavy pan over low heat. Stir often.

Put popcorn into large container. Pour marshmallow mixture over top. Stir to mix well. Add peanuts and candy. Mix together.

Pack mixture into greased 10 inch tube pan or 12 cup bundt pan. Let cake set until cool, and turn out onto plate to serve. Cut into wedges for all different size kids.

# Microwave Mississippi Mud Cake I

## Ingredients

1 cup butter  
2 cups white sugar  
1/2 cup unsweetened cocoa powder  
4 eggs  
2 teaspoons vanilla extract  
1 1/2 cups all-purpose flour  
1/4 cup coarsely chopped walnuts  
1/4 teaspoon salt  
1/2 cup miniature marshmallows  
1/2 cup butter  
1/3 cup milk  
1/4 cup unsweetened cocoa powder  
1/2 teaspoon vanilla extract  
4 cups confectioners' sugar

## Directions

Put 1 cup butter or margarine into large mixing bowl. Microwave on high 1 to 1 1/2 minutes until melted.

Stir in 2 cups white sugar and cocoa. Add eggs and vanilla; beat vigorously until well-blended. Stir in flour, nuts and salt. Let batter "rest" for 10 minutes.

Pour into an 11 3/4 x 7 1/2 pan. Place on a plastic trivet or inverted saucer in oven. Microwave on medium 9 minutes, rotating dish 1/2 turn after 3 minutes.

Microwave on high 3-5 minutes rotating dish 1/2 turn once, until top is mostly dry with moist spots and pick comes out clean. Sprinkle marshmallows evenly over top of cake. Let stand about 5 minutes until marshmallows are slightly melted.

To Make Frosting: Melt 1/2 cup butter in large bowl. Stir in 1/3 cup milk, 1/4 cup cocoa and 1/2 teaspoon vanilla. Add 4 cups confectioners' sugar and beat vigorously until smooth. Spread evenly over marshmallows. Let stand on flat surface 30 minutes until slightly warm or cool completely. Makes 16 very rich servings as this is a very dense cake.

# Million Dollar Fudge

## Ingredients

4 1/2 cups white sugar  
1 pinch salt  
2 tablespoons butter  
1 (12 fluid ounce) can evaporated milk  
2 cups chopped nuts  
1 (12 ounce) package semisweet chocolate chips  
12 (1 ounce) squares German sweet chocolate  
2 cups marshmallow creme

## Directions

Butter two 9x9 inch baking pans and set aside.

Place chocolate chips, German chocolate, marshmallow creme, and nuts into a large mixing bowl. Set aside.

In a 4 quart saucepan, combine sugar, salt, butter, and evaporated milk. Stir over low heat until the sugar dissolves. Bring to a boil, and cook for 6 minutes.

Pour boiling syrup over ingredients in bowl, beat until all chocolate is melted. Pour into prepared pans. Let stand a few hours before cutting.

# Zebra Sweets

## Ingredients

8 cups miniature marshmallows  
6 tablespoons butter or margarine  
12 cups crisp rice cereal  
1 cup vanilla chips  
1 teaspoon shortening, divided  
1 cup semisweet chocolate chips

## Directions

In a Dutch oven or large saucepan, heat marshmallows and butter until almost melted. Remove from the heat; stir in cereal and mix well. Press firmly into a greased 15-in. x 10-in. x 1-in. baking pan. Cut with a horse-shaped cookie cutter. Remove cutouts to waxed paper; set aside. In a microwave or double boiler, melt vanilla chips and 1/2 teaspoon shortening. Spread over cutouts. Let dry on waxed paper. Melt chocolate chips and remaining shortening; place in a heavy-duty plastic bag. Cut a small hole in the corner of the bag; pipe mane, stripes, hooves, etc. on zebras.

# Ooey Gooley Chocolate Chip Cookies

## Ingredients

2 1/3 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
1 pinch salt  
3/4 cup packed brown sugar  
3/4 cup white sugar  
1 cup butter  
1 teaspoon vanilla extract  
2 eggs  
2 cups semisweet chocolate chips  
1/4 cup flaked coconut  
1 1/2 cups miniature  
marshmallows

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix dry ingredients and set aside.

Cream sugars, butter or margarine and vanilla. Beat in eggs and when smooth add dry ingredients.

Next add the coconut followed by the marshmallows and finally the chips. They will break up the marshmallows with the beater action.

Drop small scoop onto ungreased cookie sheets. Bake 10 minutes and remove from oven. Let sit on tray for several minutes to let the marshmallows dry. This will make it easier to get off the tray. Store in a tight-fitted container.

# Sweet Potato Pudding

## Ingredients

2 pounds sweet potatoes  
1/4 cup unsalted butter, melted  
3 eggs  
1 1/2 cups white sugar  
1 (12 fluid ounce) can evaporated milk  
1 cup whole milk  
3/4 teaspoon ground cinnamon  
1/2 teaspoon ground allspice  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground cloves  
1 1/2 teaspoons vanilla extract  
10 large marshmallows

## Directions

Preheat an oven to 375 degrees F (190 degrees C). Lightly grease a 2 quart baking dish.

Peel and grate the sweet potatoes and mix with melted butter in a large bowl. In a medium bowl, beat eggs with sugar until well mixed. Pour over the sweet potato mixture, and stir in evaporated milk, whole milk, cinnamon, allspice, nutmeg, cloves, and vanilla extract. Mix well to combine all ingredients, and spoon into the prepared baking dish.

Bake in the preheated oven for 60 to 70 minutes, until the sweet potatoes are tender and the top is lightly browned. Remove dish from the oven and place marshmallows on top of the sweet potatoes. Return to the oven and bake 5 to 10 minutes more, until the marshmallows are lightly browned. Let stand 5 minutes before serving.

# Ambrosia Fruit Salad

## Ingredients

1 (8 ounce) container frozen whipped topping, thawed  
2 1/2 cups shredded coconut  
1/2 cup chopped walnuts  
1 (8 ounce) can fruit cocktail, drained  
1 (8 ounce) can pineapple chunks, drained  
1 (11 ounce) can mandarin oranges, drained  
3 cups miniature marshmallows  
1 (10 ounce) jar maraschino cherries, drained (optional)  
1 teaspoon ground nutmeg  
1 teaspoon ground cinnamon

## Directions

In a large bowl, combine the whipped topping, coconut, chopped nuts, fruit cocktail, pineapple, mandarin oranges, marshmallows, cherries, nutmeg and cinnamon. Mix together well and refrigerate for 30 to 45 minutes.

# Sweet Potato Chimichangas

## Ingredients

1 (40 ounce) can mashed sweet potatoes  
1 tablespoon ground cinnamon  
1 (10 ounce) package miniature marshmallows  
1 tablespoon frozen whipped topping, thawed  
1/2 cup confectioners' sugar  
1/3 cup all-purpose flour  
16 (10 inch) flour tortillas  
1/4 cup butter, softened  
1 quart oil for frying, or as needed  
1 1/2 teaspoons ground cinnamon  
1 tablespoon white sugar

## Directions

Place the sweet potatoes in a saucepan, and stir in 1 tablespoon of cinnamon. Cook and stir over medium heat until most of the juice has evaporated. Stir in the marshmallows just until partly melted. Remove from heat, and set aside to cool.

Once the sweet potato mixture is cool, stir in the confectioners' sugar and flour. Add more sugar to taste if desired.

Cut each tortilla in half, and spread a thin layer of butter on each side. Place 1 tablespoon of the sweet potato filling onto the center of each one running parallel to the cut edge, then fold in the sides, and roll up from the straight edge to seal in the filling.

Heat about 1 inch oil in a large heavy skillet to about 350 degrees F (175 degrees C). Fry chimichangas until light golden brown, turning as needed. Remove to paper towels to drain. The tortillas will darken a little after they are removed. Mix together the remaining cinnamon and sugar. Sprinkle over the chimichangas while warm.

# Cranberry Salad

## Ingredients

2 (12 ounce) packages cranberries  
4 cups white sugar  
1 cup diced celery  
1 cup chopped walnuts  
2 (12 ounce) containers frozen  
whipped topping, thawed  
1 (10.5 ounce) package miniature  
marshmallows

## Directions

Finely chop cranberries in blender or food processor. Place in a non-reactive bowl, cover with sugar, and let sit 4 hours.

Combine sugared cranberries with celery, walnuts, whipped topping and marshmallows; stir to coat thoroughly. Refrigerate until serving.

# Frozen Chocolate Torte

## Ingredients

1 (10.5 ounce) package miniature marshmallows  
1 cup semisweet chocolate chips  
1 (12 ounce) can evaporated milk  
1 cup flaked coconut  
1/2 cup butter or margarine  
2 cups graham cracker crumbs  
1/2 gallon vanilla ice cream, softened

## Directions

In a saucepan over low heat, melt marshmallows and chocolate chips with milk. Remove from heat; cool. In a skillet, stir coconut in butter until browned. Remove from the heat; stir in crumbs. Pat three-fourths into a 13-in. x 9-in. x 2-in. baking pan; cool. Spoon half of the ice cream onto crust. Top with half of the chocolate mixture. Layer with remaining ice cream and chocolate. Sprinkle with remaining crumbs. Cover and freeze for at least 2 hours.

# Peanut Chewies

## Ingredients

1 1/2 cups all-purpose flour  
2/3 cup packed brown sugar  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1/4 teaspoon baking soda  
1/2 cup butter, softened  
1 teaspoon vanilla extract  
2 egg yolks  
3 cups miniature marshmallows  
2/3 cup corn syrup  
1/4 cup butter  
2 teaspoons vanilla extract  
2 cups peanut butter chips  
2 cups crisp rice cereal  
2 cups salted peanuts (optional)

## Directions

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

In a large bowl, combine flour, brown sugar, baking powder, salt, baking soda, 1/2 cup butter or margarine, 1 teaspoon vanilla and egg yolks. Mix on low speed with an electric mixer until crumbly.

Press firmly into bottom of 13 x 9 inch pan. Bake 12- 15 minutes until golden brown.

Immediately sprinkle marshmallows over top and return to oven for 2 - 2 1/2 minutes. Let cool while preparing topping.

To Make Topping: In a large saucepan over low heat combine corn syrup, 1/4 cup butter or margarine, 2 teaspoons vanilla and peanut butter chips until smoothly melted, stirring constantly. Remove from heat and stir in cereal and nuts. Immediately spoon over marshmallows, spreading to cover. Refrigerate until firm. Cut into 36 bars.

# Sweet Potato Butternut Squash Pie

## Ingredients

3 cups mashed sweet potatoes  
2 cups cooked butternut squash  
4 eggs  
1/2 cup condensed milk  
1 teaspoon cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon allspice  
1 unbaked 9-inch pie crust  
1 (10 ounce) package mini marshmallows

## Directions

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

Mash together the sweet potatoes and squash in a bowl. Fold the eggs, milk, cinnamon, nutmeg, and allspice into the potato mixture. Pour the mixture into the pie crust.

Bake the pie in the preheated oven for 30 minutes; arrange marshmallows on top of pie. Bake until a knife inserted into the center of the pie comes out clean, about 30 minutes more.

# JIF® Peanut Butter Bunny Crisp Cake

## Ingredients

6 tablespoons butter or margarine  
2 (10 ounce) packages  
marshmallows  
2 cups Jif® Creamy Peanut Butter  
10 cups crisp rice cereal  
CRISCO® No-Stick Cooking  
Spray  
Smucker's® Jelly Beans  
Licorice, gum drops, or decorative  
candy

Glaze (optional)  
1/2 cup butter or margarine  
1/2 cup brown sugar, packed  
2 tablespoons milk  
1 teaspoon vanilla  
2 1/2 cups sifted powdered sugar

## Directions

In a large saucepan, melt butter over low heat. Add marshmallows. Stir until completely melted and remove from heat.

Stir in JIF® and mix well to incorporate.

Add rice crisp cereal and stir until well coated.

Press into two 9-inch pans, well coated with CRISCO® No-Stick Cooking Spray, and allow to cool.

Cut ears and bow tie from one cake. This is done by cutting two football-shaped ears from the top and bottom of one cake layer, leaving a bow-tie-shaped piece in the middle.

Position two ears at top of whole round cake and place bow tie under face.

Apply optional glaze, if desired. Decorate with SMUCKER'S® Jelly Beans, marshmallows, licorice and gum drops or any of your favorite cake decorations.

# Fruit Ambrosia

## Ingredients

1 (14 ounce) can EAGLE BRAND®  
Sweetened Condensed Milk  
3/4 cup sour cream  
1/2 cup lime juice  
1 (20 ounce) can pineapple  
chunks, drained  
1 (11 ounce) can mandarin orange  
slices, drained (reserve several for  
garnish, if desired)  
1 1/2 cups grape halves  
1 cup white miniature  
marshmallows  
1 (3.5 ounce) can flaked coconut  
1/2 cup maraschino cherry halves,  
well drained

## Directions

In large bowl, whisk sweetened condensed milk, sour cream, and lime juice. Stir in remaining ingredients. Chill at least 3 hours to blend flavors. Refrigerate any leftovers.

# Fudge Drops

## Ingredients

1 2/3 cups sugar  
1 (5 ounce) can evaporated milk  
2 tablespoons butter or margarine  
1/2 teaspoon salt  
2 3/4 cups miniature  
marshmallows  
2 cups semisweet chocolate chips  
1/2 cup coarsely chopped walnuts  
1/2 cup raisins

## Directions

In a heavy saucepan, combine the sugar, milk, butter and salt. Bring to a boil over medium heat, stirring constantly. Boil and stir for 5 minutes. Remove from the heat; stir in remaining ingredients. Stir vigorously for 1 minute or until marshmallows are partially melted. Drop by tablespoonfuls onto waxed paper-lined baking sheets. Let stand at room temperature until cool. Store in airtight containers in a cool, dry place.

# The Original Treats

## Ingredients

3 tablespoons margarine or butter  
1 (10 ounce) package regular  
marshmallows  
6 cups KELLOGG'S® RICE  
KRISPIES® Cereal

## Directions

In large saucepan melt margarine over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add KELLOGG'S RICE KRISPIES cereal. Stir until well coated.

Using buttered spatula or wax paper, press mixture evenly into 13 x 9 x 2-inch pan coated with cooking spray. Cool. Cut into 2-inch squares. Best if served the same day.

# Creamy Peach Pudding

## Ingredients

1 cup uncooked acini de pepe or orzo pasta  
1 (29 ounce) can sliced peaches  
1 3/4 cups cold milk  
1 (3.4 ounce) package instant vanilla pudding mix  
1/4 cup sugar  
3 cups miniature marshmallows  
2 cups whipped topping

## Directions

Cook pasta according to package directions; drain and rinse in cold water. Drain peaches, reserving 1/4 cup syrup; set peaches aside. In a bowl, whisk the milk, pudding mix, sugar and reserved syrup for 2 minutes. Stir in peaches and pasta. Fold in the marshmallows and whipped topping. Cover and refrigerate until serving.

# Cinnamon "Whippersnappers"

## Ingredients

1/4 cup butter  
5 cups miniature marshmallows  
1/2 teaspoon ground cinnamon  
4 cups unseasoned croutons  
1/2 cup chopped pecans  
1/2 cup raisins

## Directions

Melt butter in a saucepan; add marshmallows and cinnamon. Cook and stir over low heat until marshmallows are melted; remove from heat. Add croutons, nuts and raisins; stir until well coated. Press into a greased 11-in. x 7-in. x 2-in. pan. Cut into bars.

# Tropical Stuffed Pears

## Ingredients

1 cup sour cream  
1 (8 ounce) can crushed  
pineapple, drained  
1 cup miniature marshmallows  
1 cup flaked coconut  
1/2 cup chopped pecans  
1 (29 ounce) can pear halves,  
drained  
Lettuce Leaves

## Directions

In a bowl, combine the sour cream, pineapple, marshmallows, coconut and pecans. Place pears on lettuce if desired; spoon pineapple mixture into the center of each.

# Marshmallow Fondant

## Ingredients

1/4 cup butter  
1 (16 ounce) package miniature marshmallows  
4 tablespoons water  
1 teaspoon vanilla extract  
2 pounds confectioners' sugar, divided

## Directions

Place the butter in a shallow bowl, and set aside.

Place the marshmallows in a large microwave-safe bowl, and microwave on High for 30 seconds to 1 minute to start melting the marshmallows. Carefully stir the water and vanilla extract into the hot marshmallows, and stir until the mixture is smooth. Slowly beat in the confectioners' sugar, a cup at a time, until you have a sticky dough. Reserve 1 cup of powdered sugar for kneading. The dough will be very stiff.

Rub your hands thoroughly with butter, and begin kneading the sticky dough. As you knead, the dough will become workable and pliable. Turn the dough out onto a working surface dusted with confectioners' sugar and continue kneading until the fondant is smooth and no longer sticky to the touch, 5 to 10 minutes.

Form the fondant into a ball, wrap it tightly in plastic wrap, and refrigerate overnight. To use, allow the fondant to come to room temperature, and roll it out onto a flat surface dusted with confectioners' sugar.

# Cherry Coconut Bars by Kellogg's® Rice

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package regular marshmallows  
5 cups Kellogg's® Rice Krispies® cereal  
1 cup flaked coconut  
1/2 cup peanuts, coarsely chopped (optional)  
1/2 cup maraschino cherries, well drained, chopped

## Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add Kellogg's® Rice Krispies® cereal, coconut, peanuts (if desired) and cherries. Stir until well coated.

Using buttered spatula or wax paper evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Cool. Cut into 12 bars.

Best if served the same day.

# Holiday Refrigerator Cake

## Ingredients

1/2 pound marshmallows,  
quartered  
1 cup heavy whipping cream  
1 cup graham cracker crumbs  
1 cup chopped candied cherries  
1 cup chopped candied pineapple  
1 cup dates, pitted and chopped  
1 cup chopped salted pecans  
2 teaspoons orange zest  
2 teaspoons sherry

## Directions

Heat marshmallows and cream over low heat, folding over and over until marshmallows are half melted. Remove from heat, and continue folding until mixture is smooth and fluffy. Cool.

Add 3/4 cup graham cracker crumbs, fruit, nuts, orange rind and sherry to the marshmallows. Stir to combine.

Sprinkle a buttered loaf pan with 1/4 cup graham cracker crumbs, then pour the marshmallow concoction over crumbs. Chill thoroughly.

# Stained Glass Candy II

## Ingredients

1/2 cup butter  
1 (12 ounce) package semisweet  
chocolate chips  
1 (14 ounce) package flaked  
coconut  
1 cup chopped walnuts  
1 (10.5 ounce) package rainbow  
colored miniature marshmallows

## Directions

Melt butter and chocolate chips in a pan over low heat. Let the mixture cool slightly before stirring in walnuts and marshmallows. Let cool.

Spread coconut on waxed paper. Divide the cooled dough into two even portions. Form each portion into a long roll. Coat the rolls with the coconut. Wrap the rolls in waxed paper then again in plastic wrap. Refrigerate overnight or longer. Cut into 1/2 inch slices to serve.

# Peppermint Fudge Pie

## Ingredients

24 chocolate wafer cookies,  
crushed  
1/2 cup butter  
4 cups miniature marshmallows  
1/2 cup milk  
1 cup heavy whipping cream  
1/2 cup crushed peppermint hard  
candies

## Directions

Combine cookies and melted butter or margarine. Press into 9 inch pie plate. Bake at 350 degrees F (175 degrees C) for 10 minutes. Cool.

Put 3 cups marshmallows in a double boiler. Add milk, and cook until mixture melts and thickens. Cool in refrigerator for about 15 minutes.

In another bowl, whip the cream. Blend in the crushed candy and remaining 1 cup marshmallows. Fold whipped cream mixture into melted and cooled marshmallow mixture.

Pour into crust, and chill well before serving.

# Rocky Road Cake

## Ingredients

1 1/2 cups all-purpose flour  
1 cup white sugar  
1/2 cup unsweetened cocoa powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
5 tablespoons vegetable oil  
1 teaspoon vinegar  
1 teaspoon vanilla extract  
1 cup water

2 (1 ounce) squares unsweetened chocolate, chopped  
1/4 cup margarine  
1/4 cup water  
1 teaspoon vanilla extract  
2 cups confectioners' sugar  
1 cup miniature marshmallows

## Directions

Preheat oven to 350 degrees F (175 degrees C). Sift together the flour, sugar, cocoa, baking soda and salt. Sift once more, then sift again into a 9 inch square pan.

Make a well in the center, and measure in the oil, vinegar and vanilla. Pour water over all and mix with a fork until smooth.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the frosting: In a saucepan, combine chocolate, margarine and water. Cook over low heat until melted and smooth. Remove from heat and stir in vanilla and confectioners' sugar. Fold in miniature marshmallows. Spread over cake.

# Chocolate-Cinnamon Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (7 ounce) jar marshmallow creme  
1 (12 ounce) container frozen whipped topping, thawed  
1 teaspoon ground cinnamon  
1/2 teaspoon vanilla extract  
2 1/2 tablespoons chocolate-hazelnut spread, such as Nutella®

## Directions

In a large bowl, beat the cream cheese, marshmallow cream, and whipped topping with an electric mixer until smooth. Stir in cinnamon, vanilla, and chocolate-hazelnut spread. Pour dip into a serving dish and cover with plastic wrap. Refrigerate for 1 hour before serving.

# Hot Fudge Ice Cream Dessert

## Ingredients

1 cup miniature marshmallows  
3/4 cup evaporated milk  
1/2 cup semisweet chocolate chips  
1/4 cup butterscotch chips  
1/4 cup milk chocolate chips  
10 vanilla wafers  
2 pints butter pecan ice cream, softened  
9 pecan halves, toasted  
4 maraschino cherries

## Directions

For fudge sauce, in a saucepan, combine the marshmallows, milk and chips. Cook and stir over low heat until mixture is melted and smooth. Remove from the heat and refrigerate until chilled.

Line the bottom of a 6-in. springform pan with vanilla wafers. Top with about 1 cup ice cream; press into a smooth layer. Top with a third of the fudge sauce. Freeze for 30 minutes or until set.

Repeat layers twice, freezing in between layers. Top with pecans and cherries. Cover and freeze until firm. Remove from freezer 10-15 minutes before serving.

# Coco-Cola Cake III

## Ingredients

2 cups white sugar  
2 cups all-purpose flour  
1 cup cola-flavored carbonated beverage  
3 tablespoons unsweetened cocoa powder  
1 cup butter  
1/2 cup buttermilk  
1 teaspoon baking soda  
2 eggs  
1 1/2 cups miniature marshmallows  
6 tablespoons cola-flavored carbonated beverage  
3 tablespoons unsweetened cocoa powder  
1/2 cup butter  
4 cups confectioners' sugar  
1 cup chopped walnuts  
1 teaspoon vanilla extract

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 13 x 9 inch baking pan.

Sift the flour, white sugar and baking soda together.

In a saucepan over medium heat bring 1 cup of the butter, 3 tablespoons of the cocoa, and 1 cup of the cola drink to a boil. Pour into the flour mixture and stir in the marshmallows, buttermilk and the beaten eggs. Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes. Remove cake from oven and top with Coco-Cola Topping while cake is still warm.

To Make Coco-Cola Topping: In a saucepan bring 1/2 cup of the butter or margarine, 6 tablespoons of the cola drink and 3 tablespoons of the cocoa to a boil. Remove from the heat and stir in the confectioners' sugar, chopped nuts and vanilla. Spread topping over cake while still warm.

# Marshmallow Chocolate Chip Pie

## Ingredients

16 graham crackers, crushed  
1/3 cup butter  
30 large marshmallows  
1 cup heavy whipping cream  
1/4 cup hot milk  
1/2 (1 ounce) square semisweet  
chocolate, grated

## Directions

Mix crushed graham crackers with butter or margarine. Reserve 2 tablespoons of this mixture for the top of the pie. Press remaining mixture in pie pan.

Cook milk and marshmallows in a double boiler until marshmallows are melted.

Cool marshmallow mixture. Fold in whipped cream, and add grated chocolate.

Pour chocolate marshmallow mixture into graham cracker pie shell, and put reserved crumbs on top. Refrigerate several hours or overnight.

# Mami Elva's Fruit Salad

## Ingredients

2 (15.25 ounce) cans fruit cocktail, juice reserved  
1 (15 ounce) can pears, drained and chopped  
1 (10 ounce) jar maraschino cherries, halved  
2 apples - peeled, cored and chopped  
2 Granny Smith apples - cored, peeled and chopped  
2 bananas, peeled and diced  
1 cup chopped walnuts  
1 cup shredded coconut  
1 (7 ounce) jar marshmallow creme

## Directions

In a large bowl, combine the fruit cocktail, pears, cherries, apples, bananas, walnuts and coconut.

Fold in marshmallow cream, if too thick, add some reserved fruit juice. Mix well, chill and serve.

# Caramel Nougat Cake IV

## Ingredients

8 (2.1 ounce) bars milk chocolate covered caramel and nougat candy  
1 cup butter or margarine, divided  
2 cups white sugar  
4 eggs  
2 1/2 cups all-purpose flour  
1 teaspoon baking soda  
1 1/4 cups buttermilk  
1 cup chopped pecans  
2 1/2 cups white sugar  
1 cup evaporated milk  
1 cup semisweet chocolate chips  
1/2 cup butter  
1 cup marshmallow creme

## Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour one 10 inch tube pan.

In a saucepan over medium low heat melt the milk chocolate covered caramel and nougat candy bars and 1/2 cup of the butter or margarine, set aside.

Cream 2 cups of the white sugar and 1/2 cup of the butter or margarine together until light and fluffy. Beat in eggs one at time, mixing well after each one.

Combine the flour and the baking soda. Add alternately with the buttermilk to the egg mixture. Stir in the melted candy mixture and the pecans. Pour batter into the prepared pan.

Bake at 325 degrees F (165 degrees C) for 1 hour and 10 minutes. Allow cake to cool then frost with Marshmallow Chocolate Icing.

To Make Chocolate Marshmallow Icing: In a saucepan over medium heat cook the 2-1/2 cups white sugar and the evaporated milk to the soft ball stage 238 degrees F (114 degrees C). Stir in semi-sweet chocolate chips, 1/2 cup butter or margarine and the marshmallow cream. Stir until all are melted. Remove from heat and beat until cooled. Spoon over top of cooled cake.

## Ingredients

15 large marshmallows  
15 digestive biscuits, crushed  
15 red candied cherries, halved  
2/3 cup sweetened condensed milk  
1 cup sweetened flaked coconut

## Directions

Cut the marshmallows in halves using scissors, and place in a large bowl. Toss with the digestive biscuits and candied cherries. Gradually stir in the sweetened condensed milk until the mixture becomes a soft, moist dough. It should not be too dry, so you may need to add a bit more of the milk.

Spread a generous layer of coconut out on a clean surface, and place the dough on top of it. Use your hands to form the dough into a long thick sausage, making sure it is well coated with coconut. Wrap in a double layer of plastic wrap, and refrigerate for 2 to 3 hours.

Unwrap the long piece of dough, and cut into slices to serve.

# Unbaked Fruit Cake

## Ingredients

14 ounces sweetened condensed milk  
2 cups raisins  
2 cups chopped almonds  
2 cups chopped marshmallows  
2 cups candied pineapple chunks  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground allspice  
2 cups dates, pitted and chopped  
1 cup dried currants  
1 cup chopped walnuts  
4 cups graham cracker crumbs  
4 tablespoons chopped candied cherries  
1/2 teaspoon salt  
1/2 teaspoon ground cloves

## Directions

Grease one 9x13 inch pan.

Combine all the ingredients and mix well. Spread batter into the prepared pan.

Let cake stand in a cool place and age for at least one week before serving.