

Sunday Morning Sweet Rolls

- 1 pkg refrigerator crescent rolls
- 1/4 cup melted butter
- 8 large marshmallows
- 1/3 cup sugar
- 2 tbl cinnamon

Mix sugar and cinnamon together. Dip marshmallow in butter, then sugar mixture. Wrap crescent roll around marshmallow, sealing all edges. Dip entire roll in butter and then sugar mixture. Place in muffin tins and bake at 375° for 10 - 13 minutes.

Honey Crispies

- 1/2 cup powdered sugar
- 1/2 cup honey
- 1/2 cup peanut butter
- 1 1/2 cups crispy rice cereal
- 1/2 cup raisins
- 1/2 cup multi-flavored or chocolate sprinkles

Place a piece of waxed paper on a cookie sheet so crispies won't stick. Combine powdered sugar, honey and peanut butter in a medium bowl. Stir until mixed well. Stir in cereal and raisins. Using hands, shape mixture into one inch balls. Roll ball in sprinkles and place on cookie sheet. Refrigerate for one hour. Store any leftovers in a tightly covered container in the refrigerator. Makes about 30 crispies

Cake Mix Cookies

- 1 box cake mix
- 1/2 cup vegetable oil
- 2 eggs

Preheat oven to 350 degrees. Mix ingredients well. Drop teaspoons of dough on ungreased cookie sheet about 2 inches apart. Bake 8 to 10 minutes.

•Different things: Add walnuts to Chocolate Devil's Food cake mix, use strawberry cream cheese frosting on yellow cake mix.