

GRAPE SALAD

Cindy Clark

- 2 lb. green grapes**
- 2 lb. red grapes**
- ½ c. sugar (optional)**
- ½ c. chopped pecans**

- 8oz. cream cheese**
- 8oz. sour cream**
- 4 regular butter finger candy bars crushed**

Clean and dry grapes. Put in a bowl. Mix the cream cheese and sour cream together. Pour on top of grapes. Mix together. Top with crushed candy and pecans.

BUBBLING PINEAPPLE PUNCH

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- 1 can (46 oz) Dole Pineapple Juice, chilled**
- 1 qt. club soda**
- 1 qt. pineapple sherbet**
- 3 cups apricot nectar**
- 1 bottle coconut rum**

Combine chilled pineapple juice and apricot nectar in a large punch bowl. Add soda and sherbet just before serving. Add rum for alcoholic punch or omit as desired.

GINGER TEA (FOR WHAT AILS YOU)

Cindy Clark

- 5 c. water**
- 2 whole cinnamon sticks**
- 2 cloves**
- ¼ c grated ginger, leave skin on**

Bring water, cinnamon sticks and cloves to boil. Lower heat. Add grated ginger, steep for 5 minutes. Strain. Add honey if desired.

HIGH RISE APPLE PANCAKE

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1 red apple peeled & diced
1 t. lemon juice
2 T sugar
3 eggs

½ c plus 2 T flour
½ c plus 2 T milk
3 T. butter

Preheat oven to 425. Mix apple and lemon juice together. Set aside. Mix sugar, eggs, flour and milk together in a bowl. Add apple mixture. Melt the butter in a 12 inch cast iron pan, till hot and foamy, remove from heat. Add apple mixture to the hot pan and immediately put in hot over. Bake 25 minutes. Remove from oven and sprinkle with confectioners sugar.

CHOCOLATE CAKE

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1 German Chocolate Cake Mix
1 14 oz. can condensed milk
4 Heath bars, crushed

1 pt. non-dairy whipped topping
1 12 oz. bottle butterscotch
caramel topping

Prepare cake according to instructions. Pour into 13 by 9 inch pan. Bake. When cake is done, remove from oven and while it is still hot, poke holes in the cake with the end of a wooden spoon. Pour the condensed milk over the cake; then pour the butterscotch topping over the cake. Let cool completely. After the cake cools, spread the whipped topping over the top of the entire cake and sprinkle with the crushed Heath bars. Refrigerate the cake until serving time.

