

SWEET SHAMROCK TORTILLA SHAPES

1. Using small SHAMROCK shaped cookie cutters cut shapes out of a flour tortilla.
2. Place on non stick cookie sheet (or line with parchment paper) and lightly brush with a little butter.
3. Lightly sprinkle (you only need a little) with a mixture of 1 part cinnamon and 3 parts brown sugar.
4. Bake in a moderately hot oven for 10 minutes for a sweet and crispy treat.
5. Towards the end of baking add sprinkles if desired



ST PADDY DAY PUNCH! Easy...only two ingredients!

2 gallon lime sherbet

2 liters 7-up or Sprite

1. Let the sherbet soften in the refrigerator for 1 hour before preparing.
2. Mix sherbet and soda in punch bowl or large mixing bowl with a hand mixer on medium speed until well blended.
3. Serve immediately or chill in the refrigerator

ST. PATRICK'S DAY COOKIE POPS (Easy to do)

Ingredients:

20 vanilla wafer cookies

1/2 cup peanut butter

1 12-ounce bag white chocolate chips

green and yellow decorator sugar

green food coloring

popsicle sticks

wax paper or paper plates

1. Spread peanut butter onto the *flat side* of the cookies.
2. Place an ice cream stick into the peanut butter on half the cookies.
3. Top with another cookie so the stick is sandwiched between the two cookies.
4. Melt chocolate chips in the microwave, one minute, then in 20 second increments, stirring until smooth.
5. Before melting, separate the white chips into two bowls. After melting, add a few drops of green food coloring to one of the bowls of white chips to make green chocolate. To the other sprinkle with the green sugar after dipping.
6. Dip cookie pops in the melted chips, covering completely. Sprinkle with green and yellow sugar and lay or stand on waxed paper or paper plates.
7. Place in refrigerator to chill. Source: fabulousfoods.com