
FLUFF-A-NOTTER

Elana Harris

2 slices bread
Peanut butter (to coat one slice)

Mini marshmallows or marshmallow cream

Butter bread slices on one side. Add peanut butter on other side of one slice of bread. Put butter side down in heated skillet. Place marshmallows on top of peanut butter. Place second slice of bread with butter side on top. Flip sandwich over to brown both sides.

TANGY LEMON CRUNCH

Della Ainsworth

2 c. sifted flour
1 c. light brown sugar, packed
1 c. quick cooking oats
1 tsp. baking soda

1/4 tsp. salt
3/4 c. shortening
1 can lemon pie filling

Mix first 5 ingredients. Cut in shortening. Press 1/2 mixture into well buttered 9 x 9 inch pan. Cover with lemon filling and spread remaining crumb crust on top. Bake at 325° for 40 minutes. Serve with ice cream or whipped topping. Can be served plain, if preferred.

