

MAGIC MARSHMALLOW PUFFS

1/4 c. sugar	16 lg. marshmallows
1 tsp. cinnamon	1/4 c. melted margarine
2 (8 oz.) cans crescent rolls	1/4 c. finely chopped pecans

GLAZE:

1/2 c. powdered sugar	1/2 tsp. vanilla
3 to 4 tsp. milk	

Heat oven to 375°. Combine sugar and cinnamon. Separate crescent rolls into 16 triangles. Dip marshmallow in melted margarine, then roll in cinnamon/sugar mixture. Place marshmallow on short side of triangle. Fold corners over marshmallow and pinch edges of dough to seal. Dip in melted margarine and place buttered side down in muffin cup. Place pan on cookie sheet while baking. Bake 10 to 15 minutes until golden brown. Combine glaze and drizzle over warm rolls. Sprinkle with nuts.

Wendy Chandler

NUT JAMMERS

1 c. butter	12 oz. jar apricot jam
8 oz. cream cheese	2 tsp. sugar
2 c. flour	(granulated)
1/2 tsp. baking powder	1/3 c. powdered sugar
2 c. finely chopped nuts	

Cream butter and cheese. Sift flour and baking powder and add creamed mix. Mix nuts and jam and granulated sugar. Divide dough into 4 parts. work 1/4 of dough at a time. Roll dough very thin on floured board. Cut into 2 inch squares. Place on cookie sheet.

Place nut and jam mix in center of square. Pull kitty corner edges together and press. Bake 15 to 20 minutes in pre-heated 375° oven. When cool, sprinkle with powdered sugar. Or put powdered sugar in brown paper bag (lunch bag size) and shake nut jammers easy.

Dot McConnell