

PEAR TARTLETS

(Serves 6)

- 1 can of pear halves- \$1.48
- 8oz tube of crescent rolls- \$1.98
- 1 egg- \$0.22
- 1/2 cup brown sugar- \$0.23
- 1 tsp cinnamon- \$0.04
- 3 tbsp butter- \$0.35

\$4.30

1. Drain juice & slice each pear half into thin slices and set aside.
2. Spread out crescent rolls onto a piece of parchment paper. Pinch perforations closed, then cut dough into 6 squares. Separate each piece so they are no longer touching. Move parchment paper to a baking sheet.
3. Brush each square with the beaten egg, then sprinkle brown sugar and cinnamon on each.
4. Place 1/2 tbsp butter on each square and then top with pear slices.
5. Bake in 375 degree oven for about 12-15 minutes until golden brown.

CHOCOLATE SANDWICH

COOKIES

(makes 6 dozen)

- 2 Devil's Food Cake mixes- \$2.00
- 1 cup of veggie oil- \$0.66
- 4 eggs- \$0.89
- 16oz cream cheese frosting- \$1.58

\$5.13

1. In a large bowl, combine the cake mixes, oil and eggs until well blended. Roll into 1-in. balls. Place 2 inches apart on ungreased baking sheets. Do not flatten.
2. Bake in 350 degree oven for about 8-10 minutes until set
3. Cool for 5 minutes before removing from pan (they will flatten)
4. In a small bowl, beat cream cheese frosting to lighten it.
5. Spread or pipe icing onto half the cookies and top with remaining cookies!

EASY BANANAS FOSTER (NO BOOZE)

(Serves 6)

4 tbsp butter- \$0.47
4 bananas- \$1.08
2 cups brown sugar- \$0.94
2 tsp Vanilla- \$0.03
1 tsp cinnamon- \$0.04
Vanilla Ice Cream- \$2.78

\$5.34

1. Slice bananas into 1/4 inch thick slices and set aside.
2. Melt butter in a pan, and then add in bananas and cook for 2 minutes.
3. Add brown sugar, vanilla, and cinnamon. (add a pinch of salt if you like too!)
4. Let cook for another 2 minutes while stirring.
5. Serve over vanilla ice cream!

CHERRY COKE JELLO PARFAIT

(Serves 4-6)

1.25 cup Cola Soda- \$1.00
1 pack Cherry Jello- \$0.98
Whipped Topping- \$1.07
Maraschino Cherries- \$2.77

\$6.89

1. Pour cola soda in measuring cup, then microwave for 1-2 minutes until boiling hot.
2. In a bowl, whisk together jello mix and soda until dissolved. Let chill for at least 2-3 hours to set.
3. You can do this as individual cups or as a large serving dish.
4. Spoon Jello into the container, top with whipped cream, and a cherry on top!

PEACH BERRY FROZEN YOGURT BARK

(Serves 8)

- 15oz can of peaches (drained) -
\$1.48
- 2 cups vanilla Greek Yogurt-
\$1.77
- 1 pint of blueberries- \$2.77
- 1/4 cup Chopped Walnuts- \$1.18

\$7.20

1. Drain peaches, and chop them. Set half of them aside.
2. Smash half of the peaches with a fork and then combine it with Vanilla Yogurt.
3. Pour yogurt mix onto a parchment lined sheet pan and spread it out thin.
4. Sprinkle remaining peaches, blueberries, and walnuts over the yogurt. (press slightly into the mix)
5. Freeze for 2 hours and then break into pieces.

STRAWBERRY LEMONADE PIE

(Serves 8)

- 1lb Fresh Strawberries- \$1.88
- 3 tbsp white sugar- \$0.06
- Lemon Pudding mix- \$1.48
- Whipped Topping- \$1.07
- Graham Cracker Crust- \$2.94

\$7.43

1. Slice strawberries and stir in 3 tbsp of sugar, then refrigerate for 30 minutes.
2. Combine strawberries and juice with the lemon pudding mix. Let sit for 5 minutes.
3. Fold in the whipped topping and the pudding mix with a spatula.
4. Spread the mixture into a graham cracker crust.
5. Freeze overnight or at least 8 hours.
6. Let sit for 5-10 minutes before serving.

MACAROOON BARS

(Makes 36 bars)

14oz sweetened shredded coconut
- \$2.98

14oz can Condensed Milk- \$2.23

1 tsp Almond Extract- \$0.30

8oz tube of crescent rolls- \$1.98

\$7.49

1. Cover a 9x13 baking dish with foil and then grease the foil.
2. Sprinkle half of the coconut on top of the foil.
3. Combine milk and almond extra, then pour half of the milk on top of the coconut in the pan.
4. Unroll crescent rolls into one sheet and pinch all the perforations closed, then move sheet into the pan.
5. Top with remaining milk and coconut.
6. Bake in 350 degree oven for 30-35 minutes.
7. Let cool completely before cutting and serving.

PINEAPPLE PUDDING

TRIFLE

(Serves 4-6)

1.5 cups cold water- \$0.00

14oz can Condensed Milk- \$2.23

Vanilla Pudding Mix- \$0.98

Whipped Topping- \$1.07

20oz can Pineapple Tidbits- \$1.28

Vanilla Wafers- \$2.58

\$8.14

1. Combine cold water and milk with a whisk. Add in pudding mix, whisk well, then refrigerate for at least 1 hour to set.
2. Once set, fold in whipped topping to the pudding with a spatula.
3. You can make this in a 8x8 dish or individual cups. We start with a layer of pudding, then a layer of crushed vanilla wafers, then pineapple bits. We usually do 2 layers of each.