



## Easy, No-Bake Goodies

Family Features

Summer is a great time to get kids into the kitchen to make some snacks and desserts. Whether you need something to take to a picnic or just something to do on a rainy day, making easy, no-bake goodies like Rice Krispies Treats® can show kids just how fun cooking can be.

Even young children can be kitchen helpers, so the whole family can get involved. What can your child do to help prepare a recipe?

### 2 TO 3-YEAR-OLDS CAN

- Wash and scrub fruits and vegetables
- Name and count foods

### 3 TO 4-YEAR-OLDS CAN

- Shape foods
- Mix dry ingredients together
- Pour pre-measured liquids into batter

### 4 TO 5-YEAR-OLDS CAN

- Help measure ingredients
- Open packages
- Pour cereal
- Mash soft fruits and vegetables
- Press cookie cutters into dough or soft food

### 6 YEARS OLD AND UP CAN

- Beat recipe ingredients with a whisk
  - Help locate ingredients in a spice rack or pantry
- Make some summer magic with these tasty no-bake recipes for Choco P'Nutty Bars, Itsy Bitsy Fruit Pies, and Ice Cream Sandwich Treats. For even more kid-friendly recipes you can make together, visit [www.RiceKrispies.com](http://www.RiceKrispies.com).

Note: The following recipes should be made with adult supervision.



### ITSY BITSY FRUIT PIES

PREP TIME: 25 MINUTES  
TOTAL TIME: 30 MINUTES  
SERVINGS: 24

- 1/2 cup butter or margarine
  - 1 cup milk chocolate morsels
  - 1/4 teaspoon cinnamon
  - 4 cups Kellogg's® Rice Krispies® cereal
  - 2 cups assorted fresh chopped fruits
- Frozen non-dairy whipped topping, thawed  
Assorted sprinkles

In medium saucepan, melt butter over low heat. Stir in chocolate morsels until melted. Remove from heat. Stir in cinnamon.

Place cereal in large bowl. Carefully pour melted chocolate mixture over cereal. Gently stir until cereal is completely coated with chocolate.

Spoon cereal mixture into twenty-four 1 1/2-inch muffin-pan cups coated with cooking spray. Using your finger or thumb, press cereal mixture onto bottoms and up the sides of each cup, forming crusts.

Place crusts in freezer for 30 minutes. Remove from freezer. Refrigerate, covered, until ready to serve.

Before serving, fill each crust with fresh fruit. Dollop with whipped topping. Decorate with sprinkles. Serve immediately.

Note: Extra unfilled crusts may be frozen in air-tight container for up to a month. Let stand at room temperature for 15 minutes before serving.



### CHOCO P'NUTTY BARS

PREP TIME: 15 MINUTES | TOTAL TIME: 1 HOUR | SERVINGS: 18

- 1-12-ounce package (2 cups) semi-sweet chocolate morsels
- 2/3 cup peanut butter
- 6 cups Kellogg's Rice Krispies cereal
- 3 cups miniature marshmallows
- 18 wooden or plastic sticks

In large saucepan, melt chocolate morsels and peanut butter over low heat; stirring constantly. Remove from heat. Stir in cereal and marshmallows.

Using buttered spatula or waxed paper,

press mixture evenly into 13 x 9 x 2-inch baking pan coated with cooking spray. Chill in refrigerator about 45 minutes.

Cut into 18 bars. Serve by inserting plastic or wooden stick into each bar.

#### Microwave Directions:

In large microwave safe bowl, melt chocolate morsels and peanut butter at medium power for 2 to 2 1/2 minutes. Stir until smooth. Add remaining ingredients, stirring until well coated. Continue with recipe directions.

### ICE CREAM SANDWICH TREATS

PREP TIME: 15 MINUTES | TOTAL TIME: 3 HOURS | SERVINGS: 10 TO 12

- 3 tablespoons butter or margarine
- 1-10 ounce-package (about 40) marshmallows, or 4 cups miniature marshmallows
- 2 teaspoons vanilla
- 6 cups Kellogg's Rice Krispies cereal
- 1/2 cup assorted sprinkles
- 2 pints desired flavor ice cream, frozen yogurt, sorbet or gelato

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Stir in vanilla.

Add cereal. Stir until well coated. Using buttered spatula or wax

paper, evenly press mixture to 1/4-inch thickness on baking sheet coated with cooking spray. Decorate with sprinkles. Refrigerate for 15 minutes.

Remove from refrigerator. Using 2-inch cookie cutters coated with cooking spray, cut into desired shapes. Place small scoop of ice cream on undecorated side of one cut-out. Top with another cut-out, decorated side up. Gently press together. Return to baking sheet. Repeat with remaining cut-outs and remaining ice cream.

Freeze for 30 minutes. Transfer to airtight container. Freeze for 2 hours to 1 week. Let stand at room temperature for 10 minutes before serving.

### KID-FRIENDLY KITCHEN TIPS:

- Children of all ages should have an adult assistant with them at all times when cooking.

- Chefs 7 and older can measure the ingredients and help stir the melted chocolate into the cereal.

- Little ones, ages 3 to 6, will enjoy pressing the mixture into the muffin cups and decorating with the fruits and whipped cream.

- Make sure to have plenty of extra fruits for snacking while making these little pies.

### MIX IT UP WITH JENNY

## Beat The Heat With Lemonade Treats & Drinks

BY JENNY HARPER  
Family Features

There's nothing like the sweet tartness of lemonade to help you cool down on a hot summer day. This summer I'm trying some new ways to enjoy the refreshing taste of lemonade — I hope you like them, too!



Harper

• **Fresh Homemade Lemonade:** The best lemonade is made with a simple syrup — the smooth sweetness of the syrup means that you don't get undissolved sugar in your glass. To make it, heat 1 cup sugar and 1 cup water in sauce pan until sugar dissolves. Add 1 cup fresh lemon juice to the simple syrup. Then add 3 to 4 cups cold water, some lemon slices, and you're ready to drink sunshine in a glass.

• **Frozen Lemonade Slushy:** Use your blender to make a quick frozen treat. Add 1 cup fresh lemon juice, sugar to taste (up to 1/2 cup), ice cubes and chilled water to the fill line; blend until slushy. Pour into tall glasses and enjoy with a spoon. For a variation add some strawberries or mint to the blender.

• **Lemon Ice Cubes:** Freshen up summer drinks with lemon ice. Squeeze fresh lemons and put the juice in ice cube trays. (You can also add some zest for an extra lemon boost.) Freeze them, and then store in a plastic bag in the freezer. Use them to flavor your water, or add fresh lemon taste to a glass of cola, iced tea or fruit juice.

Another thing I'm looking forward to making is this Frozen Lemonade Pie. Cool and creamy and full of fabulous lemonade flavor. With all this delicious flavor, it's going to be easy to chill out this summer!

For more ways to beat the heat, visit [www.VeryBestBaking.com](http://www.VeryBestBaking.com).



PHOTO COURTESY OF NESTLE

### FROZEN LEMONADE PIE

MAKES 8 SERVINGS

- 1 can (12 fluid ounces) Nestle Carnation Evaporated Milk
- 1 package (3 ounces) lemon-flavored gelatin
- 2 tablespoons grated lemon peel
- 1/2 cup (3 to 4 lemons) fresh lemon juice
- 1 container (8 ounces) frozen whipped topping, thawed, divided
- 1 prepared 10-inch graham cracker crumb crust
- 2 candied lemon half slices, cut into 8 wedges (optional)

Microwave evaporated milk in medium bowl on HIGH (100%) power for 1 minute or until warm. Whisk in gelatin. Refrigerate uncovered for 30 minutes. Add lemon peel and juice; mix well. Gently whisk in 2 cups whipped topping. Pour into crust.

Freeze for 4 hours. Dollop remaining 1 cup whipped topping around edge of pie. Top each dollop with lemon wedge. Let stand at room temperature for 20 minutes before serving.

#### TIPS:

\* Sliced fresh lemon can be substituted for the candied lemon slices.

\* 1 can (12 fluid ounces) Nestle Carnation Evaporated Fat Free Milk, 1 package (.3 ounces) sugar free lemon-flavored gelatin and sugar free whipped topping can be substituted. Prepare as above.

Jenny Harper is Consumer Test Kitchen Project Manager for the Nestlé Test Kitchens and [VeryBestBaking.com](http://www.VeryBestBaking.com).

### STRAWBERRIES & CREAM SHERBET

MAKES 10 SERVINGS, 1/2 CUP EACH

- 1 bag (16 ounces) frozen strawberries, unsweetened
- 1 can (12 fluid ounces) Nestle Carnation Evaporated Lowfat 2% Milk
- 1/2 cup granulated sugar
- 2 teaspoons fresh lemon juice

Place frozen strawberries, evaporated milk, sugar and lemon juice in food processor; process until smooth.

Pour into 8-inch-square baking pan. Place in freezer for about 20 minutes, until ice crystals begin to form around edge of dish. Using fork, stir icy portions into middle of pan. Repeat, stirring edges into center every 20 minutes or until frozen (about 1 hour). Cover tightly. Freeze for up to 2 months. To serve, scoop into small paper cups, paper cones or martini glasses.



PHOTO COURTESY OF NESTLE

TIP: 3 cups fresh, whole strawberries can be substituted for frozen. Freeze berries before using.

RECIPE FROM  
MIX IT UP WITH JENNY  
JENNEY HARPER

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