

## Corn Flake Wreaths

### Ingredients

- 1/2 cup butter
- 5 heaping cups miniature marshmallows
- 1 tsp green food coloring
- 5 1/2 cups cornflakes cereal
- Handful of red cinnamon candies

### Instructions

Measure cornflakes into a large bowl. Melt butter in a large sauce- pan over low heat. Once melted, add the marshmallows and stir continuously until completely melted. Stir in food coloring. Pour melted marshmallows into the large bowl with the cornflakes. Stir until well coated. Lay out a piece of parchment paper on your kitchen counter. Dollop spoonfuls of the cornflake mixture onto the parchment paper. Grease your (clean) hands

with butter or cooking spray, or dip them in a little bit of water. Use your fingers to shape each spoonful into an individual wreath. Top each wreath with cinnamon candies.

Serves 15

*Submitted by Carla Williams*

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## Cranberry Drop Cookies

- 1/2 cup butter, softened
- 1 cup sugar
- 3/4 cup brown sugar
- 1/4 cup milk
- 1 egg
- 2 tablespoons orange juice
- 3 cups flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1/4 tsp. baking soda
- 2-1/2 cups fresh cranberries, chopped
- 1 cup chopped nuts

Cream butter, sugar, brown sugar, milk, egg and orange juice.

In a separate bowl, combine flour, baking powder, salt and baking soda. Blend into egg mixture. Fold in cranberries and nuts. Drop by tablespoon onto a prepared cookie sheet. Bake at 350 degrees F for 12-15 minutes or until golden brown.

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