



# Snack Ideas

- **Cookies for Sale:** Coconutties, Jam Slams, Chocolate Swirlies, Minty Mints, Caramel Clumpies, Toffee Totes, and Loopy Lemons. Make a version of your favorite or try this no-bake recipe for Caramel Clumpies.
- **Moon Pies:** (get banana flavor for a two-fer) "We are going to pull off the true crime of the century. We are going to steal the moon!"
- **Bananas!!:** Pick your favorite banana treat - banana pudding, chocolate dipped bananas, banana bread, banana fruit smoothies. A recipe for banana pudding is also included.
- **Unicorn Snack Mix:** Toss together Fruit Loops cereal, fruit-flavored mini marshmallows (to make it sooo fluffy), and oyster crackers or square pretzels.

## Caramel Clumpies

By: Lindsay of Life, Love, and Sugar

Prep Time: 45 minutes    Cook Time: 5 minutes    Yield: 30-34 Cookies

### INGREDIENTS

¼ cup milk    ½ cup of butter    5-6 cups cornflakes  
14 oz bag Kraft caramels, wrappers removed (about 50 caramels)

### INSTRUCTIONS

1. Put milk, butter, and caramels into a large pot (large enough to have up to 6 cups of cornflakes in it and still be able to stir it easily) on about medium heat. Allow everything to melt, stirring often so that the mixture doesn't boil.
2. When the caramel is melted down and everything is well mixed, add the cornflakes. Mix well so that the flakes are all well coated.
3. Scoop out spoonfuls of cornflakes onto parchment paper, or other nonstick paper.
4. Allow to cool fully. As they cool, they will harden into more of a cookie.
5. Optional: Use cinnamon cornflakes. Drizzle with melted chocolate.

# Favorite Banana Pudding

By: Holly of Spend with Pennies

## TIPS

- Cookies: Start with a layer of 'Nilla Wafers cookies as the base (or graham crackers, digestive biscuits or chessmen cookies. These soften up and become almost cake-like)
- Bananas: The fruit should be ripe but still yellow and slightly firm. Ensure bananas are completely covered by the other layers to avoid browning.
- Pudding: Use an instant vanilla pudding (not banana). If you have a favorite homemade pudding recipe, use that instead but be sure to cool it completely first.
- Whipped Cream: Homemade is delicious but premade whipped topping will work, too. Also, I add a packet or two of stabilizer which keeps your whipped cream from 'wilting'. I personally use Dr. Oetker Whip it.
- Dish: A trifle dish or a 9x13 pan will work, but a 9x13 pan is easier to serve.
- Time: Allow the dessert to sit overnight if possible. This softens the cookies.

## INGREDIENTS

8 oz cream cheese, softened

5 bananas

14 oz sweetened condensed milk

2 cups milk

1 teaspoon vanilla

1 package instant vanilla pudding mix, 6 servings size

1 package Vanilla Wafer cookies

Whipped Cream or a tub of Whipped Topping

## INSTRUCTIONS

1. Beat cream cheese & sweetened condensed milk. Add in pudding mix, milk & vanilla and beat until completely mixed.
2. Set 2 1/2 cups aside of whipped cream or whipped topping.
3. Fold remaining whipped cream into pudding mixture.
4. Line a 9x13 pan with vanilla wafers, top with sliced bananas. Spread pudding mixture over top.
5. Top with remaining whipped cream. Cover and refrigerate 4 hours or overnight.
6. Optional: Decorate top and sides with more banana slices and cookies.