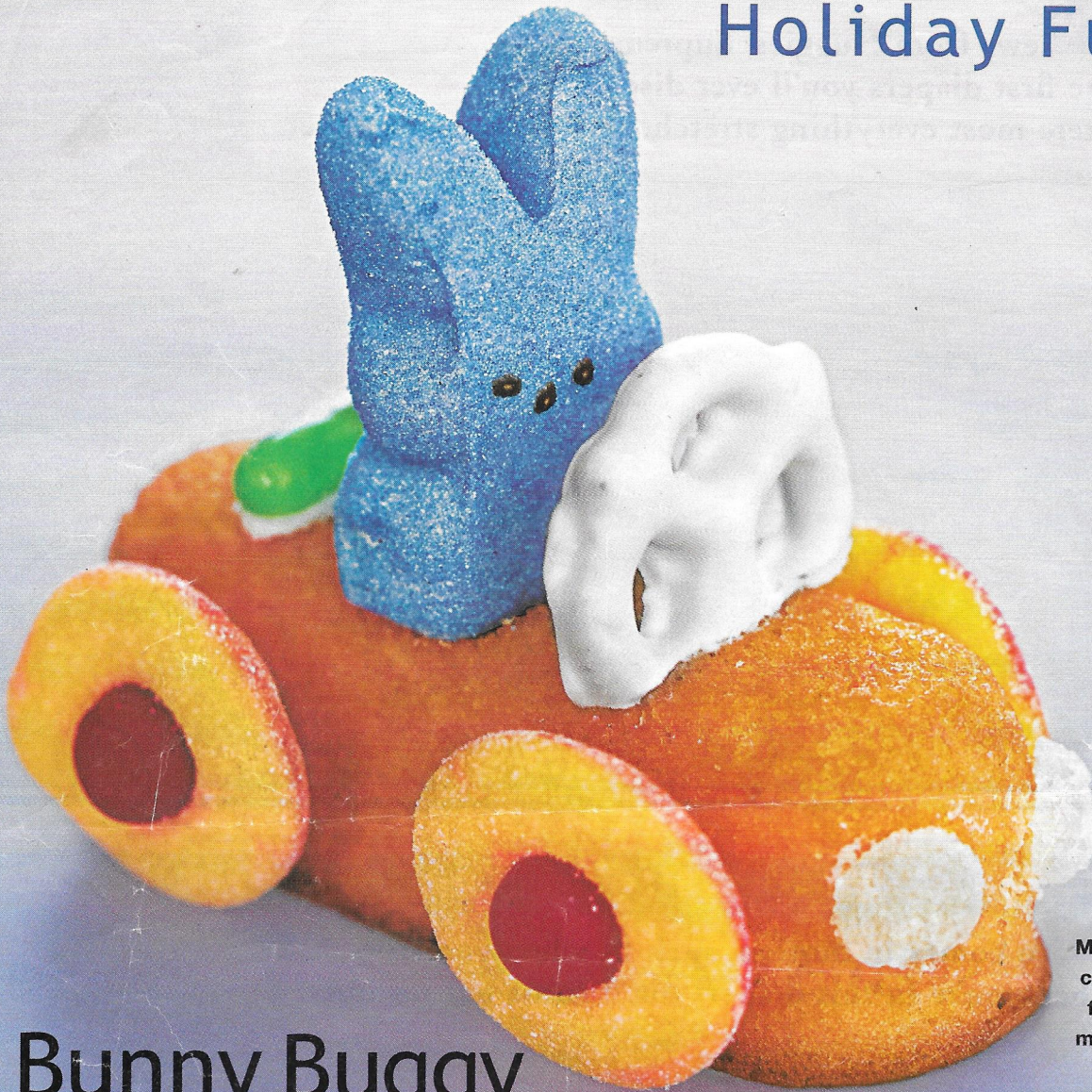


# Holiday Fun



Make a few critter cars for a tasty motorcade!

## Bunny Buggy

Almost too cute to eat: This rabbit is rarin' to go

**PREP TIME:** About 10 Minutes

**YIELD:** 1 Serving

### EQUIPMENT

Measuring spoons

Spoon

Small plastic knife

### INGREDIENTS

Oblong snack cake, such as a Twinkie

Marshmallow Peeps bunny

2 Tbs frosting

4 gummy peaches or small cookies

Red and white gumdrops, sliced in half

Jelly candy, such as Mike and Ike Red or orange jelly beans

Miniature white-chocolate-covered pretzel

**1.** Using a teaspoon, carefully carve out a small opening on top of the snack cake for the driver's seat. Push the bunny partway into the hole.

**2.** Using the back of spoon, spread about ½ teaspoon of frosting on the back of each gummy peach or cookie. Press wheels onto the car.

**3.** Using dabs of frosting as glue, add red gumdrop slices for hubcaps and white ones for headlights; attach a jelly candy behind the bunny for a driver's-seat back. Add jelly-bean slices on the lower back corners of the car for taillights.

**4.** For the steering wheel, dab frosting on the white-chocolate-covered pretzel; make a small slit in the cake in front of the bunny, then gently push the pretzel in. Your bunny buggy is ready to ride—and eat! ■

TREAT THEM TO SPRINGTIME



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### CRISPY MARSHMALLOW EGGS

(Makes 1 1/2 dozen)

- 3 tablespoons margarine or butter
- 1 (10-ounce) package JET-PUFFED Marshmallows
- OR 1 (10 1/2-ounce) package JET-PUFFED Miniature Marshmallows
- 6 cups toasted rice cereal
- Food coloring, optional



Melt margarine or butter in large saucepan over low heat. Add marshmallows; stir until melted and mixture is smooth. Remove from heat. For colored eggs, add food coloring to desired shade. Add cereal; mix lightly until well coated.

Shape immediately into 18 eggs. Cool completely.

**Microwave:** Heat margarine or butter in large microwavable bowl at HIGH (100% power) for 45 seconds or until melted. Add marshmallows; toss to coat. Microwave 1 1/2 minutes or until melted and mixture is smooth. Continue as above.

### MARSHMALLOW BUNNY

(Makes 2 bunnies)

- 5 JET-PUFFED Marshmallows
- 1 (8-inch) piece shoestring licorice, ribbon or string
- 10 JET-PUFFED Miniature Marshmallows
- 2 tablespoons canned white frosting
- Assorted candies, for decorating



**Stack** 2 large marshmallows, securing with some frosting, for each bunny. Tie licorice, ribbon or string around middle of each marshmallow to separate 'head' and 'body' sections of bunny. **Cut** remaining large marshmallow into quarters lengthwise; using frosting attach 2 quarters for 'ears' to each bunny head.

**Attach** 4 miniature marshmallows for bunny 'paws' and 1 for cottontail to each bunny with remaining frosting. Use assorted candies to make faces. Let dry.

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## "Tea for Tykes"

(Continued)

### Baby Birds' Nests

These will "fly" off the plate.  
Prep & cook time: 20 minutes.  
Yield: 8 nests.

20 marshmallows (about half  
of a 10 oz. package)

- 2 Tbs. butter
- 1 Tbs. light brown or granulated sugar
- ½ tsp. ground cinnamon
- 3 cups toasted oat and nut cluster cereal
- ½ cup sweetened, shredded coconut, tinted green with food coloring
- ¾ cup small pastel jelly beans



Baby Birds'  
Nests

170 PARENTS APRIL 1998

1. In a large microwave-safe bowl, microwave marshmallows, butter, sugar, and cinnamon on high for 2 minutes. Stir to combine; cook 30 seconds longer; stir until smooth.

2. Fold in cereal and coconut. With greased hands, shape mixture into eight 3" nests. Fill nests with jelly beans.

### Flower Sandwiches

A flower ready for picking—picking up and eating, that is!

Prep time: 30 minutes.  
Yield: 8 small sandwiches; 4 to 8 servings.

- 16 slices challah bread (¼" to ½" thick)
- 2 hard-cooked eggs (see note)
- 4 oz. ham, finely chopped

**TEST KITCHEN TIP**  
Use the scraps from bread slices to make fresh bread crumbs in a food processor. You can freeze them for later use.

- 2 Tbs. mayonnaise
- ¼ tsp. salt
- 8 sprigs parsley
- 8 cooked carrot slices

1. Using a 2¾" scalloped cookie cutter, cut flower

shapes from centers of bread slices (see Test Kitchen Tip, above).

2. Using the large holes on a four-sided grater, grate eggs over medium bowl, then mix in the ham, mayonnaise, and salt. Evenly divide the egg mixture among half of the bread cutouts. Top with remaining cutouts. Transfer sandwiches to platter, leaving room to insert parsley stems.

3. Tack parsley sprigs into filling. Place carrot slice in center of sandwich.

Note: To hard-cook eggs, see Step 1 of Savory Egg Baskets recipe, page 164.