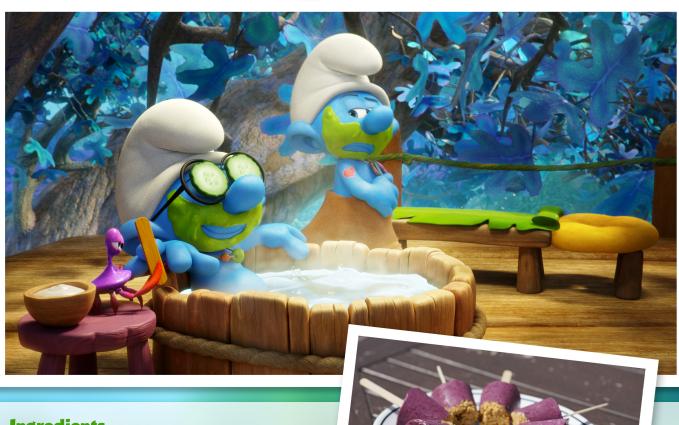


Frozen Yogurt Popsicles



Ingredients

4 ginger biscuits
400 g light condensed milk
3 packages blueberries and/or blackberries
8 small, disposable paper or plastic cups

8 wooden popsicle sticks

Instructions

- 1) Place the biscuits into a blender and blend into crumbs
- 2) Add 2 there condensed milk and blend again until the crumbs clump together
- 3) Divide biscuit crumbs between the 8 cups, pressing them down with the back of a spoon
- 4) Add the berries and remaining condensed milk to the blender and blend until smooth
- 5) Divide the mixture between the cups
- 6) Place a popsicle stick into each cup, pushing all the way through to the biscuit base
- 7) Freeze for at least 4 hours
- 8) Tip cups upside down and gently squeeze the cup until the popsicles slip out



SMURFS.

Smurfs Marshroom Houses



Ingredients

1 package cake mix 1/2 cup vegetable oil

1 1/4 cups water

3 eggs

3 apples

Lemon juice

21 small marshmallows

6 large marshmallows

6 toothpicks

1/2 cup frosting

Green food coloring

1 container blueberries

Instructions

- 1) Combine cake mix, vegetable oil, water and eggs in bowl and mix
- 2) Pour mixture into cake pan and bake for 30 minutes at 350° F
- 3) Chop off two of the sides of each apple and paint the undersides with lemon juice
- 4) Cut small marshmallows in half and apply selven halves to the top of each apple slice
- 5) Skewer a large marshmallow and apple slice to each toothpick and insert into cake
- 6) Mix frosting with green food coloring and squeeze in leaf patterns from plastic bag along one side of cake
- 7) Sprinkle blueberries around the side of the cake

SMURFS, THE LOST VILLAGE Smurfberry Pie



Ingredients

6 pie crusts
Cupcake tin
5 cups blueberries
1 1/4 cup sugar
6 tbsps corn starch
1/4 tbsp salt

1/2 tsp ground cinnamon

Instructions

- 1) Use bowl to cookie-cut three circles of dough out of each pie crust
- 2) Line cupcake tin with circle cut-outs
- 3) Mix blueberries, sugar, corn starch, salt and ground cinnamon together in bowl
- 4) Spoon into each cupcake spot
- 5) Use excess pie crust to cover each mini-pie and cut slits in top
- 6) Bake for 30 minutes at 400° F
- 7) Repeat with remaining pie crusts and mixture

