

Popcorn

Pop 2 bags of Microwave Popcorn
Add one Kingsize bag M&M's
Mix well

Fantasy Bars

1 Pkg	Yellow Cake mix
1/3 Cup	Oil
1	Egg
1 Can	Sweetened Condensed Milk
1 Cup	Chocolate Chips
1 tsp	Vanilla

- 1- Mix first three ingredients together until crumbly. Set aside 1 1/2 Cups. Press remaining crumble mixture into the bottom of an ungreased 9x13 pan to create a crust.
- 2- In a small sauce pan melt together sweetened condensed milk and chocolate chips. Remove from heat and add vanilla.
- 3- Pour chocolate mixture over crust. Add remaining crumble mixture over chocolate.
- 4- Bake at 350 for 25-30 minutes.
- 5- Allow to cool, cut into bars and freeze.
- 6- Thaw at room temperature to serve.

Orange Julius

1 Can	Orange Julius
1 Cup	Milk
1/3 Cup	Sugar
1 tsp	Vanilla
12 large	Ice cubes

In a blender combine all ingredients in the order they are listed. Blend until smooth.

Easy Oatmeal Muffins

2	Eggs
2/3 Cup	Brown Sugar
1/2 Cup	Vegetable Oil
1/2 Cup	Milk
1 Cup	Flour
3/4 Cup	Quick Oats
1 tsp	Baking Powder
1/2 tsp	Baking Soda
1 pinch	Salt

- 1- Preheat oven to 400 degrees F. and place 12 cupcake liners in a muffin tin.
- 2- Whisk together eggs, brown sugar, vegetable oil, and milk until smooth.
- 3- Stir in flour, oatmeal, baking powder, baking soda and salt. Fill prepared muffin cups with batter.
- 4- Bake about 20 minutes or until golden brown.
- 5- Allow to cool, place in a ziplock bag and freeze.

Oh Henry Bars

1/2 Cup	Melted Butter
1 Cup	Brown Sugar
1/2 Cup	Peanut Butter
1/2 Cup	Karo Syrup
1 tsp	Vanilla
1 Cup	Chocolate Chips
4 Cup	Oats

- 1- In a medium saucepan mix together butter, brown sugar, peanut butter, karo syrup and vanilla. Heat until dissolved.
- 2- Remove from heat and stir in chocolate chips and oats. Press into a greased 9x13 pan.
- 3- Bake at 375 for 15 minutes. Cut into bars, allow to cool and freeze.