Grocery List

- ☐ chocolate, vanilla, or
- ☐ butterscotch chips
- ☐ light corn syrup
- ☐ milk
- ☐ butter or margarine
- ☐ vanilla
- ☐ Kix or sphere-shaped cereal
- ☐ pretzel sticks
- ☐ fresh, frozen, or canned
- ☐ blueberries
- ☐ sugar
- ☐ lemon juice
- ☐ salt
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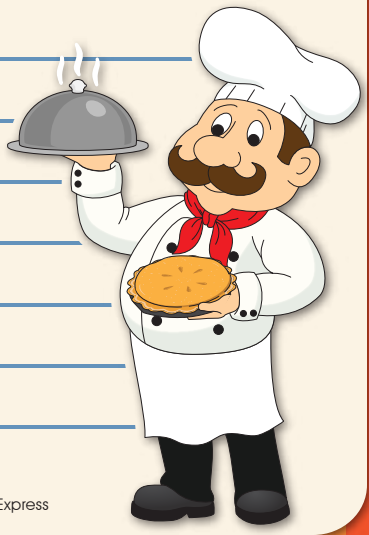

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Sticks and Stones Cookies

Ingredients:

1 cup chocolate, vanilla, or butterscotch chips
1/4 cup light corn syrup
2 T. milk
2 T. butter or margarine
1 tsp. vanilla
5 cups Kix or sphere-shaped cereal
1 cup broken pretzel sticks

Line a cookie sheet with wax paper, or spray with cooking spray. In a large saucepan, heat the chocolate chips, corn syrup, milk, butter, and vanilla on a low setting. Stir constantly until melted and smooth. Remove from heat, and add the cereal and pretzels, mixing until well coated.

Invite children to help drop the mixture by rounded teaspoons onto the cookie sheet. Chill for about two hours before serving. Store covered in the refrigerator.

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Berry Tasty Sauce

Ingredients:

2 cups fresh blueberries
OR 2 cups frozen blueberries, thawed
OR 1 (15 oz.) can of blueberries, drained
1/2 cup sugar
1 and 1/2 T. lemon juice
1/4 tsp. salt
1 tsp. vanilla

Place the blueberries in a large heavy-duty plastic bag, and mash and squish them. Transfer them to a saucepan and mix in sugar, lemon juice, and salt. Place the blueberries over medium heat and bring to a boil.

After one minute, remove from heat. Stir in the vanilla and chill. This sauce can be served with almost anything you wish! Try it with yogurt, frozen yogurt, ice cream, cake, or pancakes.

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