

FUN CAMP RECIPES

Indoor S'mores

¾ c. light corn syrup
3 tbsp. Butter
1 pkg. Milk chocolate morsels
1 tsp. Vanilla
1 pkg. Golden Graham cereal (9c.)
3 c. miniature marshmallows

Grease 9 x 13 inch pan. Heat syrup, butter and morsels to boiling stirring constantly. Remove from heat, stir in vanilla. Pour over cereal in bowl, toss until coated. Fold in marshmallows 1 cup at a time. Press into pan with buttered back of spoon. Let stand 1 hour. Cut into 2-inch squares. Store at room temperature.

Graham Treats

- chocolate covered graham crackers
- peanut butter
- bananas

Slice bananas. Put peanut butter on one graham cracker. Put sliced bananas on top of peanut butter. Cover with second graham cracker.

Armpit Fudge

1 lb. powdered sugar
1 stick (¼ cup) butter
1 - 3 oz pkg cream cheese
½ tsp vanilla
⅓ cup cocoa

Place all ingredients in a one-gallon ziplock bag. CAREFULLY squeeze out all of the air. Knead the ingredients with your hands until it looks like fudge. Place under arm and 'smoosh'. The armpit is essential! The heat from your body will 'melt' the cream cheese and butter, and give the fudge a creamier texture than just hand-kneading.