

BUSTER BAR DESSERT

42 Oreo cookies	1 jar chocolate fudge
1/4 C. melted butter	topping
1/2 gallon vanilla ice	1 C. Spanish peanuts
cream	1 (8oz.) carton Cool Whip

Crush cookies and mix with butter. Spread evenly in 9"x13" pan, reserving 1/2 C. crumbs for top. Soften ice cream and spread over crumbs. Place in freezer until firm. Spread fudge topping over top of ice cream. Sprinkle peanuts over topping. Spread Cool Whip over all. Lastly sprinkle remaining crushed cookies over Cool Whip. Cover with foil and return to freezer until ready to serve. Cut in squares.

Marcella Tewes

LEMON FLUFF DESSERT

1 box vanilla wafers	1 (14oz.) can Carnation milk
1/3 C. honey	1 (3oz.) pkg. lemon Jell-O
1/8 tsp. salt	2 tsp. sugar
juice of 1 1/2 lemons	1/2 tsp. vanilla
grated rind of 1 lemon	1 1/4 C. boiling water

Crumble box of wafers, place half in bottom of ungreased 8" x 10" pan; keep other half for topping. Dissolve Jell-O in boiling water. Add honey, salt, lemon juice and rind. Let cool. Whip Carnation milk until stiff. Add the cooled liquid mixture to the whipped milk. Also add at this time vanilla and sugar. Pour over crumbs and sprinkle crumbs on top. Let stand over night in refrigerator. Serve with whipped cream.

1973 St.PUCC Church cookbook