

ANNIE'S PINK JELL-O

1 (6oz.) pkg. Jell-O 1 (6oz.) pkg. cream cheese
1 pt. whipping cream

Make Jell-O and refrigerate until jelled. Beat Jell-O and softened cream cheese until smooth. (Cold Jell-O will harden cream cheese). Whip whipping cream (add sugar as needed) and add Jell-O. Place in 9"x9" pan and refrigerate. May add crushed vanilla wafers on top or as a crust on bottom.

Marge Boyd

MINT BROWNIES

2 sq. Unsweetened chocolate	<u>MINT FROSTING:</u> 2 T. oleo
1/2 C. oleo	1/2 tsp. peppermint flavoring
1/4 tsp. peppermint flavoring	1 C. powdered sugar
1/2 C. flour	green food coloring
1/8 tsp. salt	1 T. milk
nuts, as desired	<u>GLAZE:</u> 1 sq. semi-sweet chocolate
2 eggs, well beaten	1 T. oleo
1 C. sugar	

Melt chocolate and oleo and cool. Add remaining ingredients and mix well. Grease an 8" square pan and pour in mixture. Bake at 350° F for 20 to 25 minutes. Cool and frost. Mix frosting ingredients until creamy. Spread on brownies. For glaze, melt chocolate and oleo in double boiler and blend well. Drizzle over green frosting. Refrigerate until frosting sets.

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