

AMBROSIA

- 1¼ C. orange segments**
- 1 sm. banana, peeled & sliced into small rounds**
- ¼ C. orange juice**
- 2 T. shredded sweetened coconut**

Combine the orange segments and banana slices with the juice. Sprinkle with the shredded coconut just before serving.

Karen De Porto

WHEAT FREE FRUIT CRISP

- 2 C. oatmeal**
- 1/2 C. brown sugar**
- 1 tsp. cinnamon**
- 1 tsp. ginger**
- 1 tsp. nutmeg**
- 1/2 C. butter, melted**
- 1 (15oz.) can fruit pie filling**
- 2 tsp. vanilla**

Mix dry ingredients with melted butter. Line bottom of 8"x8" pan with half of oatmeal mixture. Mix vanilla in pie filling. Pour over oatmeal mixture. Top with remaining oatmeal mixture. Bake at 350° F for 45 minutes. Top with ice cream or whipped topping.

Rev. Dr. David Moffett-Moore

CHERRY PIE

- 1 (3oz.) pkg. Cherry Jell-O**
- 1¼ C. hot water**
- 1 (21oz.) can cherry pie filling**
- 1 graham cracker crust**
- 1 (8oz.) Cool Whip**

Dissolve Jell-O in hot water. (congeal) Add cherry pie filling. Put in graham cracker crust. Chill. Top with Cool Whip. Refrigerate. Can also use 1 (3oz.) pkg. grape Jell-O, 1¼ C. hot water and 1 (21oz.) can blueberry pie filling.

Alice Bettenhausen