

Kid-Friendly Recipes For Fall

(NAPSA)—Bring the kids into the kitchen to whip up these tasty treats from Mrs. Smith's Bakeries. Each recipe starts with a Mrs. Smith's Pumpkin Pie (Hearty, Custard or Special Recipe Homemade) baked according to the package directions and cooled. Remove half of the pie from its baking tin and break the half into chunks in a bowl. Then with a few additional ingredients, the fun begins!



Pumpkin Pie “Dirt Cups”

- Mrs. Smith's Pumpkin Pie (baked and cooled)
- 25 chocolate cookie wafers, crushed into crumbs
- 2 tablespoons butter, melted
- 2 tablespoons brown sugar
- $\frac{1}{4}$ teaspoon orange food coloring
- whipped topping
- vanilla ice cream
- candy corn
- 8 plastic juice cups

Mix cookie crumbs with melted butter and brown sugar. Set aside. Add orange food coloring to whipped topping. Into juice cups, layer crumb mixture, pie, ice cream, and topping. Garnish with candy corns.

Other simple treats for kids include:

🎃 Decorate a baked Mrs. Smith's Pumpkin Pie using pecan halves to outline a funny face.

🎃 Add yellow food coloring to whipped cream to depict the eyes, nose and mouth of a jack-o-lantern on top of the pie.

🎃 Layer pumpkin pie, ice cream and nuts into waffle cones.

For more fun recipes, visit Mrs. Smith's Web site at www.mrssmiths.com.