

EASY ENTERTAINING

Rev Up Young Minds

(NAPSA)—Nothing gets imaginations roaring like marshmallow race cars. Little Debbie Marshmallow Treats Race Cars are made with Little Debbie Marshmallow Treats and Little Debbie Swiss Cake Rolls. They are easy to assemble for a fun treat for car fans of all sizes.

LITTLE DEBBIE MARSHMALLOW TREATS RACE CARS

- ½ cup powdered sugar
- 1 to 1½ teaspoons whipping cream
- 9 Little Debbie Marshmallow Treats
- 8 Little Debbie Swiss Cake Rolls
- 12 hard cinnamon candies
- 6 jelly beans

Combine sugar and whipping cream, stirring with a whisk until smooth. Cut 3 Marshmallow Treats in half, crosswise. Spread a thin layer of frosting mixture on each Marshmallow Treat half; place each half, frosting side down, in the center of each of the remaining 6 whole Marshmallow Treats, pressing gently into place. Let stand 5 minutes or until set. Turn race cars on their sides. Slice the Swiss Cake Rolls ¼-inch thick, mak-



Get the kids going with Little Debbie Marshmallow Treats Race Cars.

ing enough slices for 32 wheels. Slice a few extras, as well, in case they are needed. Spread a small amount of frosting mixture in the center of each of 16 of the slices of Swiss Cake Rolls. Press 2 slices gently onto one side of each race car to create wheels. Let stand 15 minutes or until set. Turn race cars over; repeat with frosting and remaining 16 slices of Swiss Cake Rolls. Spread a small amount of frosting on hard cinnamon candies; place 2 candies on each car's "nose" to form 2 headlights each. Spread a small amount of frosting on flat sides of each jelly bean candy; place 1 jelly bean on the front of each car to form a "grille." Let stand 15 minutes or until set. May be stored in an airtight container for 1-2 days if not served immediately.

Learn more at www.littledebbie.com.