beyond measure
For 25 years, HenkinSchultz has been whipping up sweet and savory goodness, served with a heaping side of marketing excellence. We’ve shaken and stirred. Grilled and fried. Chopped and layered. And that’s just the beginning.

Not all of our creations are prepared inside our building. In the pages ahead, you’ll find some of our staff’s favorite culinary concoctions from our own kitchens.

Try one. Heck, try them all. If you don’t spill on, stain or ruffle the pages, we’ll be quite disappointed.

You add the spice to our lives and challenge us to keep bringing our best to the table. Thank you beyond measure for being an essential ingredient in our recipe for success.

Bon Appétit!
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8 am, September 30th 1991, Joe Henkin and I met in his makeshift office above Zandbroz Variety Store. This was our first meeting as HenkinSchultz. I felt it appropriate to toast this first-ever event by sharing a red beer. For the last 24 straight years we have toasted another year of working with great people and great clients. Rest assured, there was red beer at our 25th. Proud to say “Yes, we are still crazy after all these beers.”

**Ingredients:**

1 16 oz can of Miller Lite
1 “little” can of Campbell’s tomato juice
1 small brown paper bag

**Directions:**

- Open brown bag. Remove both cans.
- Pop the top of the Miller Lite and sip 2.67 oz off the top.
- Pop the top of the tomato juice and pour directly into the can of beer.
- Pause.
- Put tomato juice can down.
- Tilt beer can up and pour into open mouth.
- Start your business.
andi husman
moscow mule

This mule has a kick!

**Ingredients:**

- 1 1/2 oz vodka
- 1/2 cup ginger beer
- 1/2 oz lime juice
- 1 lime wedge for garnish
- ice
- copper mug

**Directions:**

- Pour vodka and lime juice into a mug.
- Add ice cubes and ginger beer.
- Stir to combine.
- Drop a lime wedge into the mug for garnish.
patty solis

spanish sangria

Directions:
- Mix ice, wine and lemonade in a pitcher to taste.
- Cut fruit and place fresh cut wedges into the mix.
- Let sit in the fridge for a few hours.
- Drink the wine.
- Eat the fruit.

Ingredients:

1 bottle of red wine
lemonade (fresh or in a can)
1 apple
1 orange
1 peach
ice

The more fruit, the merrier!
Add strawberry, watermelon, or lemons.
Toby Kane

Whip things into a frenzy with delicious results.
toby kane
coffee frappé

*Whip things into a frenzy with delicious results.*

**Ingredients:**
- 1 tbsp sugar
- 1 tbsp instant coffee or espresso powder
- 2 tbsp hot water
- 1 cup milk
- cold water
- ice
- cinnamon
- martini shaker

**Directions:**
- In martini shaker, dissolve instant coffee or espresso powder and sugar with a tbsp or two of hot water.
- Add milk and fill shaker with ice.
- Top off ice with cold water and shake until frothy.
- Serve on ice with dash of cinnamon on top.
tammy larson

tom & jerry

If you like cinnamon, substitute Hot Shot Schnapps for the rum and brandy.

Ingredients:
- Tom & Jerry batter
- 1 oz dark or spiced rum
- 1 oz brandy
- water
- nutmeg

Directions:
- Pour liquor into mug.
- Add hot (boiling) water – leave room for batter.
- Add one big spoonful of batter and stir gently.
- Sprinkle nutmeg on top and enjoy.
ken davis
master margarita

Stirred, not shaken.

Ingredients:
1 can frozen limeade
1 bottle of Corona
1 can of 7-UP®
1/2 of limeade can filled with tequila (or to taste)
margarita salt for the rim (optional)

Directions:
- Dip your glass upside down in the salt to decorate the rim.
- Mix ingredients in a separate container and stir them together.
- Pour mix in the glass and enjoy!
alex sutton

famous scrambled eggs

Feeds a whole flock.

Ingredients:
- 48 eggs
- 1/2 gallon of milk
- 1 packet of cheese
- cooking spray
- salt
- pepper

Directions:
- Whisk eggs, milk, salt and pepper in a bowl.
- Spray skillet with cooking spray. Heat skillet over medium-high heat until hot enough to sizzle a drop of water.
- Pour in egg mixture and immediately reduce heat to medium-low. As eggs begin to set, gently move spatula across bottom and side of skillet.
- Cook until eggs are thickened and no visible liquid egg remains, but the eggs are not dry. Add cheese as wanted.
- Yield: approximately 25 servings
# melissa carter

## french toast bake

*The toastest with the mostest.*

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Directions</th>
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<tr>
<td>1/2 cup melted butter (1 stick)</td>
<td>- Melt butter in microwave and add brown sugar, stir till mixed.</td>
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<tr>
<td>1 cup brown sugar</td>
<td>- Pour butter/sugar mix into bottom of 9x13 pan, spread around.</td>
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<tr>
<td>1 loaf of thickly sliced bread</td>
<td>- Beat eggs, milk and vanilla.</td>
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<td>4 eggs</td>
<td>- Lay single slices of bread in pan.</td>
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<tr>
<td>1 1/2 cup milk</td>
<td>- Spoon 1/2 of egg mixture on bread layer.</td>
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<tr>
<td>1 tsp vanilla</td>
<td>- Sprinkle some cinnamon over bread/eggs.</td>
</tr>
<tr>
<td>powdered sugar</td>
<td>- Add second layer of sliced bread.</td>
</tr>
<tr>
<td>cinnamon</td>
<td>- Spoon on remaining egg mixture.</td>
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<tr>
<td></td>
<td>- Cover and chill in fridge overnight.</td>
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<td>- Bake at 350° F for 45 minutes (covered for the first 30 minutes).</td>
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<tr>
<td></td>
<td>- Sprinkle with powdered sugar and cinnamon.</td>
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<td>- Serve with warm maple syrup.</td>
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office-ready oatmeal

Ingredients:
- 1 packet of instant oatmeal
- 1/4 cup of water
- sugar or maple syrup to taste
- 1 bowl
- 1 microwave

Directions:
- Mix water into bowl with oatmeal.
- Put in microwave for 1 minute.
- Stir in sugar or maple syrup.
- Eat.

Keepin’ it simple.
**Directions:**

- Thaw bread dough (do not let rise).
- Pour whipping cream in a 9x13 cake pan. Add the brown sugar (approximately 1 cup) and stir into cream with a fork until the brown sugar is somewhat dissolved.
- On a roll-out mat, large cutting board or clean surface, spread out the thawed bread dough and flatten to around 10x18 size.
- Spread a thin layer of soft butter or margarine on dough and sprinkle cinnamon and white sugar on it.
- Roll the dough from the long side.
- Cut the long roll into 12 rolls (make your first cut in the middle of the long roll, then get 6 out of each side - they’ll be about 1.5 - 2 inches long).
- Place the cut-up rolls into the mixture in the pan.
- Cover pan with a towel and let rise for several hours. (I usually do this later in the evening and let them rise overnight, then they are ready to bake in the morning).
- When ready to bake, preheat oven to 350º F.
- Bake for about 30-35 minutes - until golden brown.

**Ingredients:**

1 loaf frozen bread dough
butter or margarine (softened, or from a tub)
cinnamon

**For the caramel**

1 cup heavy whipping cream (like the little milk container size)
brown sugar - approx. 1 cup
white sugar
patty solis

cream cheese danish

This is what heaven tastes like.

**Ingredients:**
- 8 oz cream cheese
- 1/3 cup sugar
- 2 egg yolks
- 1 tsp pure vanilla extract
- 1/4 tsp salt
- 2 sheets (1 box) frozen puff pastry, defrosted
- 1 egg beaten with 1 tbsp water, for egg wash

**Directions:**
- Preheat oven to 400°F.
- Place the cream cheese and sugar in the bowl of an electric mixer fitted with a paddle attachment and cream them together on low speed until smooth.
- With the mixer still on low, add the egg yolks, vanilla and salt, and mix until just combined.
- Unfold 1 sheet of puff pastry onto a lightly floured oven pan and roll it slightly until pan bottom is completely covered.
- Place the cheese filling mixture on top of it.
- Unfold the second sheet of puff pastry and place on top of cheese mixture.
- Brush the top with egg wash.
- Bake the whole thing for about 20 minutes, until puffed and brown. Serve warm.
Ingredients:

- 3 eggs
- 1 can (8 oz) refrigerated crescent dinner rolls
- 8 fully cooked breakfast sausage links (or other breakfast meat)
- 4 slices (sandwich size) cheddar cheese
- Salt and pepper to taste

Directions:

- Preheat oven to 350° F. Beat eggs. Reserve 1 tbsp beaten egg for brushing on tops of crescent rolls. Scramble the rest.
- Unroll dough and separate into 8 triangles. Cut cheese slices in half, placing 1/2 on each triangle. Top with a spoonful of scrambled eggs and one sausage link.
- Roll up triangles and place on ungreased cookie sheet.
- Brush extra beaten egg on each roll-up and sprinkle with salt and pepper.
- Bake 15-18 minutes or until golden brown.
 lynell weeg

oven pancakes

There are two sides to almost every pancake.

Ingredients:

- 1 stick of melted butter
- 1/2 cup brown sugar
- 1 1/4 cup maple syrup
- 2 cups pancake mix
- 1 1/2 cup milk
- 2 eggs
- 2 tbsp cooking oil

Directions:

- Preheat oven to 350° F.
- On the bottom of 9x13 pan mix:
  - melted butter
  - brown sugar
  - maple syrup
- Mix together:
  - pancake mix
  - milk
  - eggs
  - oil
- Pour over bottom mix.
- Bake 30 minutes.

Busy morning? Mix and refrigerate at night. Bake when you wake!
jessa stebbins

yummy egg bake

Good things come to those who bake.

Ingredients:

- 16 oz can of refrigerated biscuits
- 6 eggs
- 1/2 cup milk
- 1 1/2 cups of shredded cheddar/jack mix
- 2 cups breakfast sausage, cut up
- Salt and pepper to taste

Directions:

- Preheat oven to 350° F.
- Spray a 9x13 casserole dish with cooking spray.
- Open up the can of biscuits and cut each into 6 pieces.
- Spread out cut biscuits in the bottom of the greased casserole dish.
- Cook breakfast sausage according to package directions. Cut into bite-sized pieces and spread over top of biscuits.
- Sprinkle 1/2 cup of shredded cheese over the sausage.
- Beat eggs with milk and pour over the biscuits and sausage.
- Sprinkle remaining cheese over the top and add a shake of salt and pepper.
- Bake for 30-35 minutes until the eggs are set.
Get out your boots. This easy, cheesy casserole has a real Texas kick.

**Ingredients:**
- no-stick cooking spray
- 1/4 cup butter
- 1/2 cup chopped green bell pepper
- 1/2 cup chopped yellow onion
- 1 can (10-3/4 oz) condensed cream of chicken soup
- 1 can (10-3/4 oz) condensed cream of mushroom soup
- 1 can (10 oz) tomatoes and green chilies, undrained
- 2 cups chopped cooked chicken breast
- 12 tortillas (6 inch), torn into bite-size pieces
- 2 cups (8 oz) shredded cheddar cheese

**Directions:**
- Preheat oven to 325° F.
- Spray 9x13 baking dish with cooking spray; set aside.
- Melt butter in large saucepan over medium heat. Add bell pepper and onion; cook and stir about 5 minutes or until tender. Stir in both soups, undrained tomatoes and chicken.
- Layer 1/3 each of tortillas, chicken mixture and cheese evenly in dish. Repeat layers twice more.
- Bake uncovered 40 minutes or until hot and bubbly.
## Ingredients:
- 3 - 4 large zucchinis
- 1 pound ground meat (beef or turkey)
- 1 jar spaghetti sauce
- 2 cups cottage cheese
- 2 cups shredded mozzarella
- 1/4 cup panko breadcrumbs

## Directions:
- Preheat oven to 420° F.
- Cut the zucchini into long thin strips. Brush a little bit of olive oil on each side. Place them on a skillet or griddle for a couple of minutes on each side until they are lightly toasted or browned.
- Cook the meat, add in your favorite spaghetti sauce and simmer.
- Once zucchinis are ready, line the bottom of a 9 x 13 pan and place a layer of meat on top.
- Add another layer of zucchini, place the cheese layer of your choice — we do cottage cheese seasoned to taste with basil and thyme.
- Top with another layer of zucchini, last layer of meat, sprinkle with shredded cheese and panko breadcrumbs.
- Bake for 30-35 minutes give or take. I really estimate this.
- Remove from oven and let sit covered for 5 minutes. That helps the lasagna settle so that it isn’t super runny.
- Enjoy!
Preheat oven to 450º F.
- Purchase your favorite frozen pizza from the store.
- Remove pizza from all packaging and shrink wrap.
- Place pizza on middle rack.
- Bake for 15-20 minutes or until pizza is golden brown.
- An alternative is to call your favorite pizza place and order delivery. If you choose this option, skip steps 1-5.

Ingredients:
1 frozen pizza

Directions:

This is very important!
jason jellis

calico beans

Bean there. Done that.

Ingredients:

- 1 lb. hamburger
- 1 - 15 oz can pork and beans
- 1 - 15 oz can Bush’s Honey Beans
- 1 - 15 oz can butter beans
- 1 - 15 oz can red kidney beans
- 2 tsp white vinegar
- 1/2 cup ketchup
- 3/4 cup brown sugar
- 1 tbsp yellow mustard
- 1 tsp salt

Directions:

- Brown hamburger.
- Mix all ingredients together in crock pot.
- Slow cook in crock pot until hot.
- Add additional brown sugar to taste.
- Serve.
This recipe is a hot one, but delicious! If you are weak of tongue, then divide the amounts of peppers in half.

**Ingredients:**
- 2 cups heavy whipping cream
- 1 tbsp chopped fresh basil
- 1 tbsp chopped fresh thyme
- 2 tsp salt
- 2 tsp ground black pepper
- 1 1/2 tsp crushed red pepper flakes
- 1 tsp ground white pepper
- 1 cup chopped green onions
- 1 cup chopped parsley
- 1/2 lb shrimp, peeled and deveined
- 1/2 lb scallops
- 1/2 cup shredded Swiss cheese
- 1/2 cup grated Parmesan cheese
- 1 lb dry fettuccine pasta

**Directions:**
- Cook pasta in a large pot of boiling salted water until al dente.
- Meanwhile, pour cream into large skillet.
- Cook over medium heat, stirring constantly, until just about boiling.
- Reduce heat, and add herbs, salt, peppers, onions, and parsley.
- Simmer 7-8 minutes, or until thickened.
- Stir in seafood, cooking until shrimp is no longer transparent.
- Stir in cheeses, blending well.
- Drain pasta. Serve sauce over noodles.
Off-Campus Spaghetti

The leftover sauce tastes even better after a night in the fridge.

**Ingredients:**
- Spaghetti
- 1 lb ground beef
- 16 oz can crushed tomatoes
- 2 small cans tomato paste
- 8 oz can tomato sauce
- 1 green pepper
- 1 white onion
- 2 small cans of mushrooms
- Butter or margarine
- Dried garlic and garlic salt
- 1 tbsp olive oil
- 1 tsp black pepper

**Directions:**
- Brown ground beef.
- Add crushed tomatoes, tomato paste, tomato sauce, olive oil, garlic to taste, 1 tsp garlic salt, 1 tsp pepper.
- Keep on simmer.
- Dice green pepper, onion, 1 or 2 small cans of mushrooms. Put in a separate frying pan with butter and/or margarine as needed.
- Simmer until onions soften, then put all ingredients together in one pan.
- Simmer for up to an hour, stir occasionally, add moisture as needed. Prepare noodles.
- Once familiar with the recipe, adjust quantities as you wish.

No studying required!
Ingredients:
- 4 large chicken breasts
- 2 tubes Ritz crackers
- 1/4 tsp salt
- 1/8 tsp pepper
- 1/2 cup whole milk
- 3 cups grated cheddar cheese
- 1 can cream of chicken soup
- 2 tbsp sour cream
- 2 tbsp butter

Directions:
- Preheat oven to 400º F.
- Crush the Ritz crackers and cut each chicken breast into three large pieces.
- Pour the milk, cheese and cracker crumbs into three separate small pans. Toss the salt and pepper into the cracker crumbs and stir the mixture around to combine.
- Dip each piece of chicken into the milk and then the cheese. Then press the cheesy-coated chicken into the cracker crumbs.
- Spray a 9×13 pan with cooking spray and lay the chicken inside the pan. Cover the pan with foil and bake for 35 minutes.
- Remove the foil and bake for an additional 10-15 minutes, or until the edges of the chicken are golden brown and crispy.
- In a medium-sized saucepan, combine the cream of chicken soup, sour cream, and butter with a whisk. Stir it over medium high heat until the sauce is nice and hot.
- Serve sauce over the chicken.
lynell weeg

spinach salad dressing

Goes really well with spinach, tomato, bacon bits and hard-boiled egg salads or any salad really. Enjoy!

Ingredients:

- 1/2 cup sugar
- 1/4 cup of white vinegar
- 1/3 cup ketchup
- 1/4 cup salad oil (canola, olive, blend, whatever you like)
- 1 tsp Worcestershire sauce

Directions:

- Put all in jar and shake ’er up!
Directions:

- Preheat oven to 350º F.
- Brown 1 lb of ground beef or heat cooked chicken.
- Add onion, diced green chilies, 1 packet of taco seasoning and ¾ cup of water. Simmer for 5-7 minutes until liquid is evaporated.
- Next, take the soft shells and place a good-sized scoop of meat and a handful of cheddar cheese in each shell, roll into a burrito and place tightly in 9 x13 pan.
- Repeat until pan is full of burritos and you are out of meat.
- In a saucepan, bring 1 can cream of chicken and 16 oz of sour cream to a bubble, not boil, stirring constantly while it heats.
- Then take that concoction and dump it over the shells. Be sure to cover all the shells including the sides or they will get hard in the baking process.
- Next take the can of Old El Paso Red Enchilada sauce and pour that over the top of the cream sauce, already on top of the shells.
- Then I like to top generously with more sharp cheddar cheese.
- Bake for 25-30 minutes or until the cheese is melted and it’s bubbling around the edges.
- Enjoy!

This is very importante!
Dill-i-cious!

**Ingredients:**

for each quart:
- 2-3 dill stems
- several cucumbers, washed, scrubbed
- 1 garlic clove (or more to taste)
- 1/4 tsp of alum
- 1 dried red chile pepper (for a little spice)
- sprinkle in some mustard seed (for added flavor)
- a pinch of turmeric
- 7 quart jars with lids
- canning kettle

for the brine:
- 8 1/2 cups water
- 2 1/4 cups white vinegar
- 1/2 cup pickling salt

**Directions:**

- Wash 7 quart jars in hot, soapy water (or dishwasher), rinse and fill with hot water; set aside.
- Fill canning kettle half-full with hottest tap water; set on burner over high heat.
- In a medium saucepan, fit lids and rings together, cover with water, bring to a simmer.
- In a large saucepan, bring water, vinegar and salt to boil; turn off the heat; set aside.
- Fill jars: place a layer of dill at the bottom of each jar, along with one garlic clove (if used) and the chile pepper. Then tightly load the cukes up to the neck of the jar (depending on size you may get two nice layers with a few small cukes in the top).
- Squeeze cukes into the jar tightly. Uniform size helps.
- Add a few tiny spriglets of dill at the top, and another garlic clove if desired.
- Once jars are loaded, pour in the brine leaving half-inch head space in each jar.
- Add lid and ring to each jar, tightening evenly.
- Place jars into canner with water JUST to the necks of the jars.
- Bring water almost to a boil (about 15 minutes-depending on how fast it heats up).
- Remove jars, set on a dish towel on the kitchen counter, cover with another dish towel and let cool.
Emily Schilling, Office Manager
emily schilling

fiesta ranch dip

Party perfect. Crowd pleasing.

Ingredients:

24 oz sour cream
2.25 oz chopped or sliced black olives
1 pkg dry fiesta ranch dressing
1 pkg shredded cheddar cheese
4.5 oz green diced chilies

Directions:

- Mix all ingredients together and refrigerate.
- Serve with chips or crackers.
becka burger

honey-drizzled cheddar plate

*Pair it with wine and share it with your honey!*

**Ingredients:**

- 2 pkg (8 oz each) CRACKER BARREL Aged Reserve Extra Sharp Cheddar Cheese
- 1/4 cup honey
- 1/2 cup chopped walnuts
- 1/2 cup chopped dates
- 2 green apples - sliced in wedges

**Directions:**

- Place cheese on cheese board; drizzle with honey.
- Top with nuts and dates.
- Serve with apple slices.
Paul Thompson, Media Buyer
Paul Thompson

Buddy’s Haystacks

Cuter than a miniature horse, almost.

Ingredients:

- 1 2/3 cups (11 oz pkg) butterscotch chips
- 3/4 cup creamy peanut butter
- 5-9 oz of chow mein noodles
- 3 1/2 cups of mini marshmallows

Directions:

- Line tray with wax paper.
- Microwave butterscotch in a large, uncovered, microwave-safe bowl for 1 minute or until completely melted.
- Stir in peanut butter until well blended.
- Add chow mein noodles and marshmallows.
- Toss until all ingredients are coated.
- Drop by tbsp onto prepared trays.
- Refrigerate until ready to serve.
taylor litzen

unscary monster cookies

Directions:
- Preheat oven to 350º F and either spray your cookie sheet with butter, or line with parchment paper. In a large bowl, mix together the butter (or oil), brown sugar, and peanut butter until light and fluffy.
- Mix in the egg and vanilla.
- In a separate bowl, add the flour, baking soda, cornstarch, baking powder, and salt and mix. Then slowly add the flour mixture to the peanut butter mixture and mix until combined. Then stir in the oats, chocolate chips, and M&Ms® (and maybe raisins) by hand.
- Measure out 1/4 cup balls of dough and place them on the baking sheets. Bake the cookies for 11-13 minutes until the edges are just starting to brown and the top still looks slightly undercooked.
- Remove from the oven and cool for 5 minutes on the baking sheet before you remove them.

Ingredients:

1 egg
1/2 cup of creamy peanut butter
1 1/2 cups old-fashioned oats
3/4 cup all-purpose flour
1/4 tsp baking powder
1 tsp baking soda
1 cup brown sugar
1 tsp cornstarch
1/4 tsp salt
1 cup semi-sweet chocolate chips
2 tsp vanilla
1/2 cup butter
1 cup M&Ms®

Or coconut oil if you are feeling coco-locos!
Taylor Litzen, Account Coordinator
Ingredients:
1 spice cake mix
1 can pumpkin
3 eggs
1/4 water

For the frosting:
1 stick of salted butter, softened
8 oz cream cheese, softened
3-4 cups of powdered sugar
2 tsp pure vanilla extract

Directions:
- Preheat oven to 350° F.
- Mix all the ingredients together.
- Place in muffin tin.
- Bake for 15-18 minutes.
- Add cream cheese frosting.
- Yield 18 muffins.

Frosting directions:
- In a large bowl, beat together the butter and cream cheese with an electric mixer.
- With the mixer on low speed, add the powdered sugar a cup at a time until smooth and creamy.
- Beat in the vanilla extract.
Directions:
- Open licorice.
- Starting on the outer inside rim of the aluminum pie pan place licorice following the curve of the pan and continue to place the licorice in circles all the way to the center. The circles get smaller.
- Don’t preheat the oven.
- Place pie in oven without turning it on.
- After whatever amount of time you can tolerate, remove pie pan from oven.
- Eat immediately as much as you like.

Ingredients:
1 aluminum pie pan
1 large package of fresh red twisted licorice

No cooking required!