

## Monkey Bread

2 cans refrigerated biscuit dough	1/4 cup	margarine or butter
1 cup sugar, divided	1 teaspoon	vanilla
2 tablespoons cinnamon, divided	1/2 cup	brown sugar

1. Mix 1 tablespoon cinnamon and 1/2 cup sugar in a bowl. Set aside.
2. Cut biscuits into quarters. Roll each biscuit piece in the cinnamon-sugar mixture and place in a well-buttered bundt pan.
3. In a saucepan over medium heat, melt margarine, remaining sugar and cinnamon, vanilla and brown sugar. Boil for 1 minute. Pour over biscuits.
4. Bake at 350 degrees for 30 minutes. Turn onto plate immediately after baking.

*Heather Alwin, Brewster*



## Apple Crisp

<b>Filling:</b>			<b>Topping:</b>		
3/4 cup	sugar		1/2 cup	brown sugar	
1/2 tablespoons	flour		1/2 cup	butter, softened	
1 teaspoon	lemon juice		3/4 cup	flour	
1 1/2 teaspoon	cinnamon		1 cup	oats	
1 1/8 teaspoon	salt		1/4 teaspoon	salt	
8 cups	Granny Smith apples, peeled and sliced				

1. Mix filling ingredients. Spread into a greased 8x12 pan.
2. Mix topping ingredients into a crumbly consistency. Sprinkle over apples.
3. Bake at 400 degrees for 30-40 minutes or until the apples are tender and a thick syrup forms in the filling.

*Heather Alwin, Brewster*

## Veggie Casserole

2 cans	whole kernel corn, drained	1 can	cheddar cheese soup
1 can	French-style green beans, drained	1 can	cream of mushroom soup
1/4 cup	chopped onion	1 large pkg.	cream cheese
		1 stack	Ritz crackers, crushed
		1 stick	oleo, melted

Cream together cream of mushroom soup, cheddar cheese soup and cream cheese. Add onion, corn and beans and pour into 9 x 13 oiled pan. Mix Ritz cracker crumbs and oleo and sprinkle over vegetable mixture. Bake at 350° for 35 minutes.

*Donna Brown, Colby*

## Come see us for all your New and Used Car Gift Ideas!



*"Used Car Headquarters of Northwest Kansas!"*

1000 Taylor Ave. • 785-460-3317 • [www.ColbyDodge.com](http://www.ColbyDodge.com)

*Dazzle her this Christmas with a gift from Donelan Jewelry*



14k white, yellow or rose gold rings frosted with sparkling diamond ice will keep her warm even when it's cold outside.



435 N. FRANKLIN, COLBY KS • 785-462-2751

DONELAN JEWELRY

GIVE THE GIFT OF HEALTH AND WELLNESS...

**25% OFF WHOLE-FOOD SUPPLEMENTS**  
during the month of December for established patients

*Now is the time to treat for seasonal pollen allergies*

**Dr. Cynthia Duffey**  
Doctor of Chiropractic  
Certified NAET Practitioner ®

- Gentle Chiropractic Alignment
- Natural Allergy Treatment
- Acupuncture



320 N. Lake Avenue • Colby, KS • (785) 460-3224

**DUFFEY**  
CHIROPRACTIC  
CARE, INC.

## Stop By for Great Ideas This Holiday Season!

- Flashlights and Work Lights
- Radiant Heaters and EDENPUR
- NASCAR Die-Cast Cars
- Traeger Grills and Supplies
- NHRA Die-Cast Cars
- Mechanics Creepers, Jacks, Tools



Special Orders on floor mats & seat covers  
Gift Certificates Available

**COLBY AUTOMOTIVE, INC.**  
590 N. Franklin • Downtown Colby • 785-462-3349