

# Sparkling Lime Salad 

6 ounces cream cheese, softened<br>7 ounces clear lemon-lime soda $1 / 2$ cup marshmallows<br>1 small box lime gelatin (3 ounces)<br>1 can crushed pineapple ( 20 ounces)<br>2 cup whipped topping<br>2/3 cup mayonnaise<br>3/4 cup walnuts, chopped<br>1. Heat soda in a large saucepan over medium heat. Add marshmallows until melted. Add gelatin and stir until dissolved.<br>2. Place cream cheese into a large bowl. Pour hot mixture over cream cheese and mix until smooth. Add pineapple and chill until the mixture starts to gel.<br>3. Fold in whipped topping, mayonnaise and nuts. Chill until set.<br>Heather Alwin, Brewster

## Spritz Cookies

| $11 / 2$ | cup | butter | 1 | teaspoon | vanilla |
| ---: | :--- | :--- | ---: | :--- | :--- |
| 1 | cup | sugar | $1 / 2$ | teaspoon | almond extract |
| 1 |  | egg | $31 / 2$ | cup | flour |
| 2 | tablespoons | milk | 1 | teaspoon | baking powder |

1. Cream butter and sugar. Add egg, milk, vanilla and almond extract. Beat well.
2. Stir together flour and baking powder. Gradually add this to the creamed mixture
3. Do not chill dough. Use cookie press to form cookies directly onto a baking sheet.
4. Bake at 375 degrees for 10-12 minutes.

Heather Alwin, Brewster

## Looney Cake

$11 / 2$ cup plus 2 tablespoons flour
6 tablespoons melted shortening or cup
sugar
butter
$1 / 2$ teaspoon salt 1 tablespoon vinegar
3 tablespoons cocoa $11 / 2$ teaspoon vanilla
1 teaspoon baking soda
1 cup
ice water

1. Sift together flour, sugar, salt, cocoa and soda into ungreased $8 x 8$ pan.
2. Make three wells in the dry ingredients. Into the first, pour the shortening. Into the second, pour the vinegar. Into the third, pour the vanilla.
3. Pour water over all and stir with a fork until all ingredients are blended and dry lumps disappear.
4. Bake at 350 degrees for 30 minutes.

Heather Alwin, Brewster

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