



From the Kitchen of Mindy and Kate
at Bukaty Chiropractic
No Bake Recipes

Chow Mein Clusters

- 2 C. butterscotch chips
- 2 C. chow mein noodles

In a double boiler over simmering water, melt the butterscotch chips, stirring frequently until smooth. Remove from heat and stir in chow mein noodles. Drop by teaspoonfuls onto waxed paper. Refrigerate until firm.

Fruit Cereal Clusters

- 1 (12oz) pkg white baking chips
- 1 C. dried fruit, such as cranberries and raisins
- 2 C. rice and corn cereal squares

In a large microwave-safe bowl, heat white chocolate chips in microwave, stopping to stir every 30 seconds, until completely melted. Gently stir in fruit and cereal squares. Mix until well coated. Drop by tablespoonfuls onto waxed paper. Refrigerate for 1 hour. Cover and store in refrigerator.

Orange Fingers

- 3 ½ C. crushed vanilla wafer cookies
- 2 ¾ C. powdered sugar, sifted
- 1 (6 oz.) can frozen orange juice concentrate, thawed
- ½ C. butter, melted

In a large bowl, combine crushed vanilla wafer cookies and sifted powdered sugar. Mix well. Stir in orange juice concentrate and melted butter. Shape dough into 2" fingers. Refrigerate.

