

Feed (and fool) your family on April 1st with these fun recipes

No joke, they're really good!



Ice Cream Tacos

Makes 16 tacos

Ingredients

- 1/2 cup packed brown sugar
- 1/3 cup butter, melted
- 1/4 cup honey
- 3/4 cup all-purpose flour
- 1/2 teaspoon water
- 4 to 5 drops green food coloring
- 1 cup sweetened shredded coconut
- 1/2 gallon chocolate ice cream
- 1 cup whipped topping
- Red, orange, and yellow M&M's minis

Directions

1. Using a pencil, draw two 3-in. circles on a sheet of parchment paper. Place paper, pencil mark side down, on a baking sheet; set aside.
2. In a large bowl, beat the brown sugar, butter and honey until blended. Add flour; mix well (batter will be thick). Spread 1 tablespoon of batter over each circle.
3. Bake at 350° for 6-7 minutes or until golden brown. Cool for 2 minutes. Loosen each cookie and curl around a rolling pin to form a taco shell. Cool completely before removing to a wire rack. Repeat with remaining batter.
4. In a small resealable plastic bag, combine water and food coloring; add coconut. Seal bag and shake to tint. Fill taco shells with ice cream; garnish with whipped topping, coconut and M&M's.



April Fools' Cake

Ingredients

- 1 jar (14 ounces) pizza sauce
- 1/2 pound bulk Italian sausage, cooked and crumbled
- 1 package (8 ounces) sliced pepperoni
- 3 cups biscuit/baking mix
- 3/4 cup whole milk
- 2 large eggs
- 2 tablespoons butter, melted
- 1 teaspoon garlic salt
- 5 to 6 slices mozzarella cheese

Directions

1. In a bowl, combine the pizza sauce, sausage and pepperoni; set aside. In another bowl, combine the biscuit mix, milk, eggs, butter and garlic salt. Spread half of the batter on the bottom and up the sides of a greased 10-in. fluted tube pan. Spoon meat mixture over batter; cover with remaining batter.
2. Bake at 375° for 35-40 minutes or until browned and a toothpick comes out clean. Invert onto a baking sheet. Arrange cheese over cake. Return to the oven for 5 minutes or until cheese is melted. Using two large metal spatulas, transfer cake to a serving platter; serve immediately.



Honey Comb

Sushi (for dessert)

Ingredients

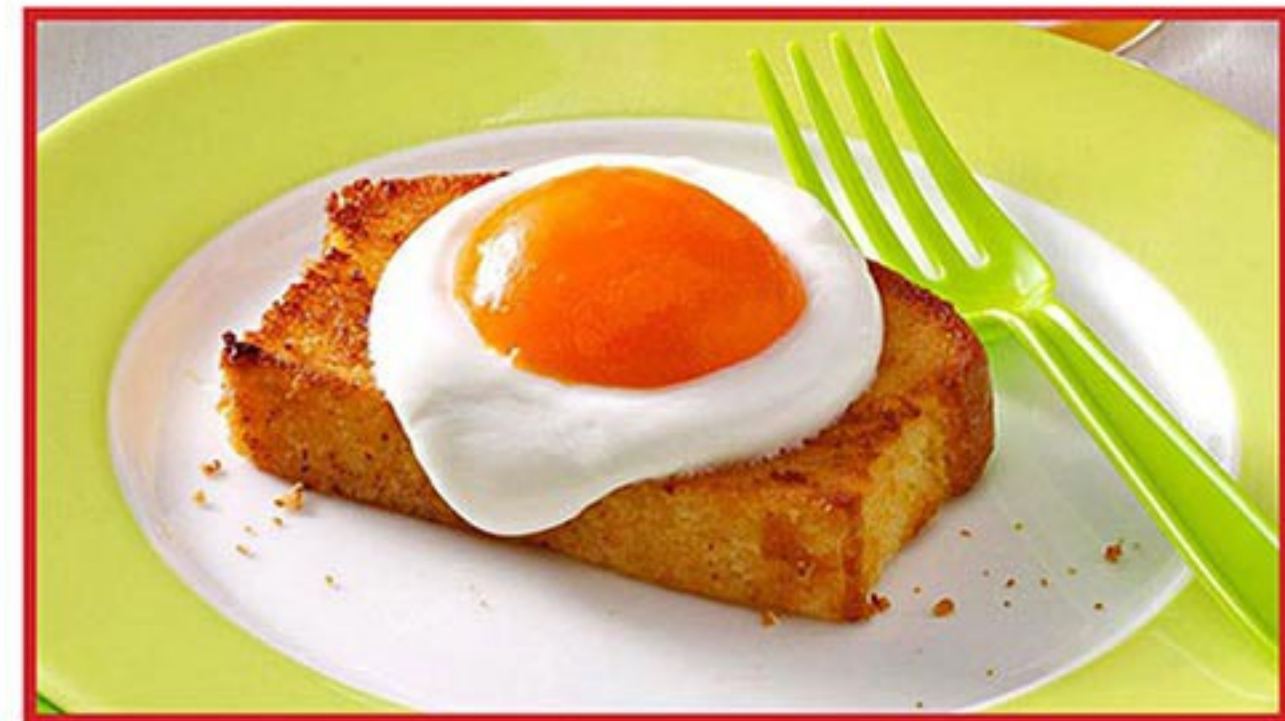
- 10 Fruit Roll-Ups
- 10 pieces multi-colored licorice
- 4 cups miniature marshmallows
- 1/4 cup butter, cubed
- 5 cups crisp rice cereal

Directions

1. Unroll the Fruit Roll-Ups, leaving paper attached. Cut licorice lengthwise into thin strips; set aside. In a large microwave-safe bowl, combine marshmallows and butter. Microwave, uncovered, on high for 2 minutes or until melted, stirring once a minute. Add cereal; stir to coat.
2. Place about 1/2 cup cereal mixture on the edge of each roll-up; place licorice in the center of the mixture. Roll up sushi rolls to about 1-inch diameter. Discard paper. Trim edges of rolls; cut each into four pieces. Store in an airtight container.



COOKING



Sunny-Side-Up Dessert

Ingredients

- 1 tablespoon butter, softened
- 4 slices pound cake
- 1/2 cup vanilla yogurt
- 4 canned apricot halves, peach halves or butterscotch pudding

Directions

1. Spread butter over both sides of cake slices. Have an adult toast pound cake in a skillet over medium-high heat for 15-30 seconds on each side or until golden brown. Transfer to dessert plates.
2. Spoon yogurt over cake to resemble fried egg whites. Top with fruit or pudding to resemble yolks.