**Sweet Potato Casserole**

**Ingredients**

2 large cans sweet potatoes
2 cups white sugar
4 eggs, beaten
3/4 cup margarine, melted
1 cup evaporated milk

1 1/2 cups crushed cornflakes cereal
1/2 cup packed brown sugar
1 cup chopped pecans
3/4 cup margarine, melted

**Directions**

1. Preheat oven to 400 degrees F (200 degrees C). Prepare a 9x13 inch baking dish with butter.
2. In a large bowl, mash the sweet potatoes. Mix together with sugar, eggs, 3/4 cup margarine, evaporated milk. Spray pan with PAM Scoop the mixture into the baking dish.
3. Bake 20 minutes in the preheated oven
4. In a small bowl, mix the crushed cornflakes, brown sugar, pecans and remaining 3/4 cup margarine. Spread the topping over the baked casserole.
5. Return the casserole to the 400 degrees F (200 degrees C) oven and bake an additional 10 minutes.

**Strawberry Dip with Graham Crackers**

Ingredients:
16 ounces cream cheese
1/2 cup real butter
1 teaspoon vanilla extract
3 tablespoons brown sugar
3/4 cup confectioners' sugar
1 cup chopped fresh strawberries

Directions:

Soften cream cheese and butter. Beat well. Cream in brown sugar and confectioners' sugar. Add vanilla extract. Fold in strawberries. Refrigerate in a bowl for 3 hours.

**Hash Brown Casserole**

1 – 16 ounce container sour cream

1 – 8 ounce shredded cheddar cheese

1 can cream of chicken soup

1 stick of melted butter

32 ounce package frozen hash browns (not the shredded kind)

Mix all of the ingredients together.  Pour into a greased casserole dish.  Bake one hour on 350.  This can be assembled the night before and then baked in the morning.

**Snickers Salad**

8 raw green apples
8 bananas
1/2 C. lemon juice
5 Snickers candy bars
2 (3.4 oz.) vanilla instant pudding
2 2/3 C. cold milk
2 (12 oz.) containers Cool Whip, thawed

Pour lemon juice in big bowl. Dice apples and slice bananas into lemon juice and toss to coat fruit.

Mix milk and pudding mix; whip until smooth.

Cut Snickers bars in small pieces.

Drain and blot fruit on paper towel.

Fold pudding and whipped topping together. Fold fruit and candy into pudding mixture.

Refrigerate.