

## Mini Dessert Tacos

### Ingredients:

- 1 package flour tortillas
- 2 Tbsp. margarine or butter
- 1 Tbsp. peanut butter
- 1/4 c. cinnamon sugar or white sugar

### Directions:

Cut several mini tortillas out of the larger tortillas using a 3" diameter circle cutter. Brush one side of the tortilla with margarine/peanut butter then sprinkle with choice of sugar. Fold the tortilla into a taco shape with sugar on inside. Place between cups of an upside down muffin pan. Fill as desired. Options below. All baking done at 350 degrees.

- 1) Bake cinnamon sugar taco shells for 6 minutes. Fill with pre-made apple pie filling.
- 2) Fill peanut butter taco shell with chocolate chips, marshmallows and bake for 6 min.
- 3) Bake cinnamon sugar shell for 6 minutes. Fill with vanilla yogurt and top with fresh fruit pieces.
- 4) Fill sugar-coated taco shell with Rolo candies and pretzel pieces. Bake for 6 min.



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Nebraska Wheat — growing wheat for our families and yours  
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## Crockpot Cherry Chocolate Lava Cake

### Ingredients:

1 can cherry pie filling  
1 box devils food cake mix, plus ingredients to complete it  
1.5 cups brown sugar  
1/2 cup cocoa powder  
3 cups hot water

### Directions:

Dump can of cherry pie filling into bottom of parchment lined crockpot. Top with devils food cake mix prepared according to box directions. In separate bowl, combine brown sugar and cocoa powder. Sprinkle sugar mixture on top of cake mix. Pour 3 cups of hot water on top of everything. DO NOT STIR. Cook on high for 2.5 hours. Serve warm with whipped cream or ice cream.



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## Bake and Take with Wheat Foods 2018

*March is Bake and Take month. Celebrate by baking and sharing a wheat food with a neighbor, friend or shut-in. This event, sponsored by wheat organizations for nearly 40 years, is an opportunity to try a new recipe and let someone know you're thinking of them.*

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