Serpent Snacks recipe

* Refrigerated Can of Breadstick Dough
* Pepperoni
* Sesame or Poppy Seeds or black olive
* Parchment Paper

Preheat oven to 350 degrees. Put parchment paper on cookie sheet. Shape the Breadsticks into serpents. Add Seeds or olive pieces as eyes and cut pepperoni into wedge to be used as the tongue. Back for 8-10 minutes until Golden Brown. Take out of oven and let cool.

Forbidden Fruit Muffins

* 2 Cups peeled and chopped apples
* 2 T Lemon Juice or Sprite or other lemon/lime soda
* 2 t Cinnamon
* 2 Cup Flour
* 1 T Baking Powder
* ¾ Cup Brown Sugar
* ½ t Salt
* 2 Eggs
* ½ Cup Vegetable Oil
* 2/3 Cup Milk
* 1 t Vanilla

Topping

* 2 T Sugar
* 2 t Cinnamon

Preheat oven to 350 degrees. Toss apples with Lemon juice or soda to keep from turning brown. Mix together flour, baking powder, salt and cinnamon. Set aside. Whisk oil and brown sugar until mixed well add eggs and mix until combined add milk and oil and mix until all combined. Toss apple pieces in flour mixture and add to wet ingredients mix only until combined. Scoop mixture into muffin tin lined with paper muffin cups. Sprinkle each muffin with cinnamon/sugar mix and 18-22 minutes or until golden. A toothpick inserted into the middle of the muffin should come out clean when done. Remove and let cool.