



Praline Crisps

12 Cinnamon Graham Crackers (2.5" x 5")
2 cups Miniature Marshmallows
1 cup Evelyn's Gourmet, Praline Indulgence Sauce
1 cup Coconut
¾ cup chopped Pecans
½ cup chopped Candied Cherries

Preheat oven to 350 degrees.

Spray a 10" x 15" pan with Pam® or other non-stick cooking spray. Place crackers on pan. Spread Praline Indulgence sauce over crackers. Sprinkle with coconut, pecans, cherries and marshmallows. Bake for 5 minutes or until marshmallows begin to melt. Remove from oven and cool on rack for 5 minutes. Cut with sharp knife into small pieces (approximately 2 inch squares)

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