

### **Cranberry-Pineapple Minis**

- 1 can (20 oz) crushed pineapple, in juice
- 2 pkg. (3 oz) raspberry jello mix
- 1 can (16 oz) whole berry cranberry sauce
- 2/3 cup chopped walnuts
- 1 apple, finely chopped

Drain pineapple, reserving juice. Add enough water to juice to measure 2 ½ cups; pour into saucepan. Bring to boil. Pour over jello mixes; stir 2 minutes until completely dissolved. Stir in pineapple, cranberry sauce, walnuts, and apple. Spoon into 24 paper-lined muffin cups (regular size). Refrigerate 2 ½ hours or until firm.

### **Pumpkin Crunch**

- 1 15 oz. can of pumpkin
- 1 12 oz. can of evaporated milk
- 1 ½ cups sugar
- 2 teaspoons pumpkin pie spice
- 1 teaspoon salt
- 4 eggs
- 1 pkg. yellow cake mix
- 1 cup chopped pecans
- 2 sticks margarine

Beat together with mixer - pumpkin, evaporated milk, sugar, spice, salt, and eggs.

Pour into greased 9 x 13" pan.

Spread yellow cake mix evenly over mixture. Sprinkle nuts over cake.

Thinly slice margarine and cover the mixture. Bake at 350 degrees for 50 minutes.