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# Marshmallow Witches

Sendik's Fine Foods

Internet Address: Access our online cookbook at [www.sendiksfinefoods.com](http://www.sendiksfinefoods.com).

Servings: 12



**1/2 cup Duncan Hines classic vanilla frosting**  
**36 Nestle Toll House mini semi-sweet chocolate chips or morsels**  
**12 Kraft jet-puffed marshmallows**  
**1 drop each of green, red and yellow food coloring, optional**  
**1/4 cup Baker's flaked coconut**  
**12 Nabisco Famous Chocolate Wafers**  
**12 Reeses mini peanut butter cups**  
**12 Hershey's milk chocolate kisses**

For the face of each witch, place a dab of Duncan Hines frosting on the bottom of three chocolate chips; press two for eyes and one for nose onto each marshmallow.

For hair, combine green food coloring and a drop of water in a small resealable plastic bag; add Baker's coconut and shake well. Spread a small amount of the Duncan Hines frosting on sides of marshmallows; press Baker's coconut hair into frosting. Place 3 tablespoons of frosting in a small heavy-duty resealable plastic bag; tint orange with red and yellow food coloring. Set aside.

For hats, spread some of the remaining Duncan Hines frosting in the center of chocolate wafers; press Reeses peanut butter cups upside down into frosting. Lightly spread bottoms of Hershey's chocolate kisses with frosting; place on peanut butter cups. Cut a small hole in the corner of pastry or plastic bag; insert a small star tip. Fill the bag with the Duncan Hines frosting and pipe stars around the base of each Reeses peanut butter cup. Secure a hat to each witch with a dab of the Duncan Hines frosting.

Yield: 1 dozen

## Desserts

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*Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .*

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