

# Boil, Boil, Trouble and Tea Time, or: Recipes for Hungry Witches

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For a quick brew to quench the thirst of active young wizardlings, try this centuries-old favorite:

## Pond Slime Punch

Fortunately for all connoisseurs of this beverage, slime is available in a wide variety of colors and flavors! Here are some of the favorites from the Witches' Council on Brewing:

Mix one bottle of ginger ale and one bottle of your favorite juice drink. Or try one can of frozen lemonade mixed with one bottle of lemon-lime soda.

**Red Fruit Punch** makes for a blood-chilling drink with lunch, While **Lemon Lime** is our choice color for slime.

**Orange Drink** reminds us of All Hallow's time, But just be sure to serve them cold Or you may find yourself turned to mold!

Only a rude and unpleasant witch would not serve guests a bit of food, so to avoid getting such a reputation, try serving these bewitching recipes.



## Marshmallow Cloud Meltdowns

For those students of magic who have paid attention to their studies and learned the most important rule, "Whatever you chant, whatever you brew, sooner or later, comes back to you!," these are delightful, easy-to-make rewards. Students who did not pay attention in class and try this recipe will either end up stuck in a marshmallow mess or turned into a toad. One or the other, I can't remember which. So pay attention.

3 tablespoons margarine or butter  
1 (10 oz.) package of regular marshmallows or 4 cups of miniature marshmallows  
6 cups of toasted rice cereal  
vegetable cooking spray  
food coloring (optional)

Melt margarine or butter in a large saucepan over low heat. Add marshmallows and stir until completely melted. Remove from heat. Add toasted rice cereal. Add food coloring to match your Pond Slime Punch. Stir until rice is well coated. Spray a 13x9x2 inch pan with vegetable spray. Using a buttered spatula or waxed paper, press mixture evenly into the pan. Cut into squares when cool.

## Fairy Godmother Blonde Brownies

1 cup butter (room temperature)    1 cup packed brown sugar    1 cup flour    2 eggs  
1 cup sugar    1 tablespoon baking powder    pinch of salt    1/4 cup mini chocolate chips

Preheat oven to 375 degrees. Butter a 9x12 inch pan. Cream together butter, sugar, and flour. Add brown sugar, eggs, salt, and baking powder. Beat until well mixed. Spread the batter in the pan. Sprinkle on chocolate chips. Bake for 15 minutes and then reduce the heat to 350 degrees. Bake another 15 minutes. Test for doneness with a fork or a toothpick. They should not come out clean: These brownies should be chewy.

Of course, many witches today are too busy to make their food from scratch, so we also suggest a good mix from your local grocery store (we shop at the local Stop and Spell market). The Betty Croakum or the Pilch & Bury Doughboy mixes are excellent choices. Bat appétit!