Kart Wheels

If your family would like to try it, you will need:

For 6 Kart Wheels:

- $1\frac{1}{2}$ cups flour
- $\frac{1}{2}$ cup margarine
- $\frac{1}{4}$ cup powdered sugar
- 2 Tablespoons milk

About 1 cup pie filling (cherry, apple, blueberry, etc) or squeeze jelly works well too!

All you will need to do is:

- 15. Heat oven to 375°.
- 16. Mix ingredients.
- 17. Add more milk if dough seems dry.
- 18. Divide dough into equal parts.
- 19. Place onto ungreased cookie sheet.
- 20. Form into a nest-like shape.
- 21. Fill the "nest" with pie filling (or jelly).
- 22. Bake for 20-25 minutes until edges are brown.

<u>A Word of Caution</u>: If using jelly instead of pie filling, the jelly may boil over the sides of the "nest" and onto the cookie sheet, so you may want to use a cookie sheet with edges.

