## 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 $375^{\circ}$.
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.

A Word of Caution: 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.

