

# MAKING FAMILY LIFE MORE FUN

## Cooking Up Holiday Fun In The Kitchen

(NAPSA)—There are plenty of fun recipes that can get children in the kitchen and involved with holiday cooking.

For instance, “corny-copias” are made from ice cream cones filled with corn-bread mix, baked and then topped with dried fruits. They bake standing up in a Bundt pan filled with dry rice or beans to keep them upright, and children can easily whip them up to make a delicious contribution to autumn celebrations and buffet tables.

For an extra bit of fun, try adding guests’ names in icing to the cones and using them as edible place cards. You can also use the dried beans from the baking to fill a clear glass vase, and then present the corny-copias standing in the beans. The only limit is a child’s imagination.

### **Corny-copias**

*Makes 12 corny-copias*

- 1 package (8.5 ounces) corn-bread mix**
- 12 waffle cones**
- 2-3 lbs. dried beans or rice for baking and/or presentation**

### **Decorating supplies:**

**Sun-Maid Natural raisins, golden raisins, dried apples, prunes, apricots, Cape Cod cranberries, figs, tart cherries**  
**Honey or peanut butter for attaching fruit**

**Preheat oven to 350°F. Fill a tube pan or Bundt pan with dry rice or beans to within 1**



**Children can make “corny-copias” by baking ice cream cones filled with corn-bread mix and topped with dried fruit.**

**inch from the top of the pan as support for cones while baking.**

**Prepare corn-bread batter as package directs. Stand 6 cones upright in rice or beans. Spoon 2 tablespoons batter into each cone. (Repeat with remaining cones after first 6 are baked.)**

**Bake cones 18-20 minutes until toothpick inserted in corn bread comes out clean. (Edges of cones will darken.) Remove cones from pan and set on rack to cool.**

**To decorate:**

**Arrange variety of dried fruit on top of corn bread in cone, holding in place with dabs of honey or peanut butter.**

For more information, visit [www.sunmaid.com](http://www.sunmaid.com).