

COCKTAIL CRISPS

Shirley Hall brought these to a spin-in and everyone wanted the recipe! She used gluten-free flour and rice krispies, and the result was scrumptious.

1 c. butter

1 8-oz. pkg imperial cheese

Dash of salt

1/8 to 1/4 tsp. cayenne pepper or tabasco sauce

1/4 tsp. worcestershire sauce

1 1/2 c. flour

4 c. Rice Krispies

Soften butter and cheese and cream together. Add salt, etc. Stir in flour and rice krispies. Mix well. Shape into balls, press down with a fork dipped into cold water.

350 oven. 15 - 20 min.