

Happy Zombie Kitchenette

Munkie Bunnies

Get it...

2 frozen loaves of bread dough
¼ C. cinnamon-sugar mixture
1 C. brown sugar
1 box non-instant butterscotch pudding
1 stick butter
2 T. milk

Mix it...

Melt butter on low heat in a non-stick pan. Add brown sugar, stir until brown sugar is melted. Add milk and butterscotch pudding and simmer for about 1 minute - stirring frequently to make sticky goop.

Let cool for about 5 minutes.

Make it... bake it!

Thaw frozen loaves for 1 hour (soft enough to cut). Cut into 1" slices. Cut slices into quarters to make little blobs. Roll blobs of dough in cinnamon sugar mixture, and place willy nilly into buttered 9 x 13" baking dish.

Pour cooled goop over bread blobs. Cover and let rise for 6 - 8 hours. Bake at 350° for 40 minutes. Invert onto a serving dish immediately after removing from oven. Eat. Enjoy. Lick your fingers. Serve yourself more.

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Banana Lasagna

Get it...

3 bananas, sliced
1 large box instant banana pudding
1 pint heavy whipping cream
1 box Nilla Wafers
1 C. milk

Mix it...

Whip the whipping cream until stiff-ish. Stir in milk. Add instant pudding and stir until blended. Do not over-stir.

Do not use a plastic bowl for mixing. I have no idea why or care... but my mum said so and occasionally I listen.

Make it... don't bake it!

Layer bottom of 9 x 9" glass dish with Nilla Wafers. Next layer - add half of pudding mixture. Next layer the sliced bananas. Layer remaining pudding mixture to completely cover bananas. Top with a layer of Nilla Wafers.

Ready to serve, if you must. Best if chilled at least 2 hours. Even better if chilled overnight. The longer the chilling, the better the Nilla Wafers get. Serves one 16 y/o teenage boy.

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