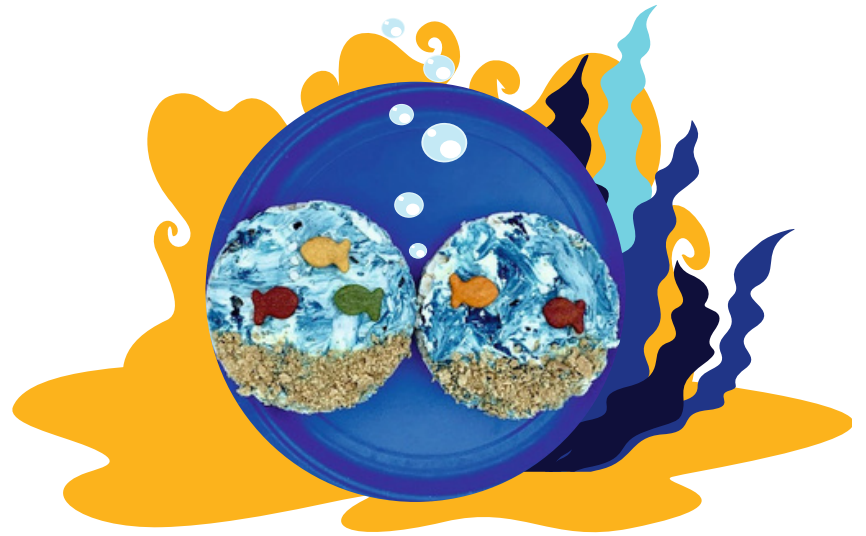


FISH CAKES

One Of A Kind Ocean Look-Alikes That Are A Treat To Eat!

Ingredients:

- 2 Rice Cakes
- 1/3 Cup of Whipped Cream Cheese
- 2-3 Drops of Blue Food Coloring
- 4-6 Goldfish Crackers
- 1 Graham Cracker
- 1 Mini Marshmallow (optional)



Directions:

First, make the ocean floor.

1. Place the graham crackers in a plastic bag. Close the bag and crush the crackers with a rolling pin, can, or whatever you have handy. Keep crushing until the crackers are the consistency of sand.
2. No bag? You can also do this directly on a plate. Just be careful!
3. Set aside.

Next, make the ocean topping.

4. Add 2-3 drops of blue food coloring to the cream cheese.
5. Mix just enough to create streaks of dark blue and white that look like ocean waves.

Finally, put it all together!

6. Spread a layer of the cream cheese mixture on one side of the rice cake.
7. Sprinkle enough crushed graham cracker over the cream cheese mixture to cover one third of the rice cake. Try to make it look like an ocean floor covered with sand.
8. On the other part of the rice cake, place two, three, or four goldfish crackers in the cream cheese mixture with the goldfish pointing in different directions.
9. Optional: Add fish "bubbles". You can do this by breaking off small pieces of a marshmallow that you roll into tiny balls and place in the cream cheese mixture above several of the fish.
10. Variation: Instead of rice cakes, use slices of bread or different shaped crackers.
11. Eat and enjoy!