

Mud Pie Annie



Written by Sue Buchanan
and Dana Shafer
Illustrated by Joy Allen

God's Recipe for Doing Your Best

Mud Pie Annie

God's Recipe for Doing Your Best

Written by Sue Buchanan
and Dana Shafer

Illustrated by Joy Allen



Zonderkidz

The Children's Group of Zondervan Publishing House



Work at
everything
you do
with all
your
heart.

Colossians 3:32
(NIV)

Mud Pie Annie was a marvelous cook,
though she never took a lesson and never read a book.

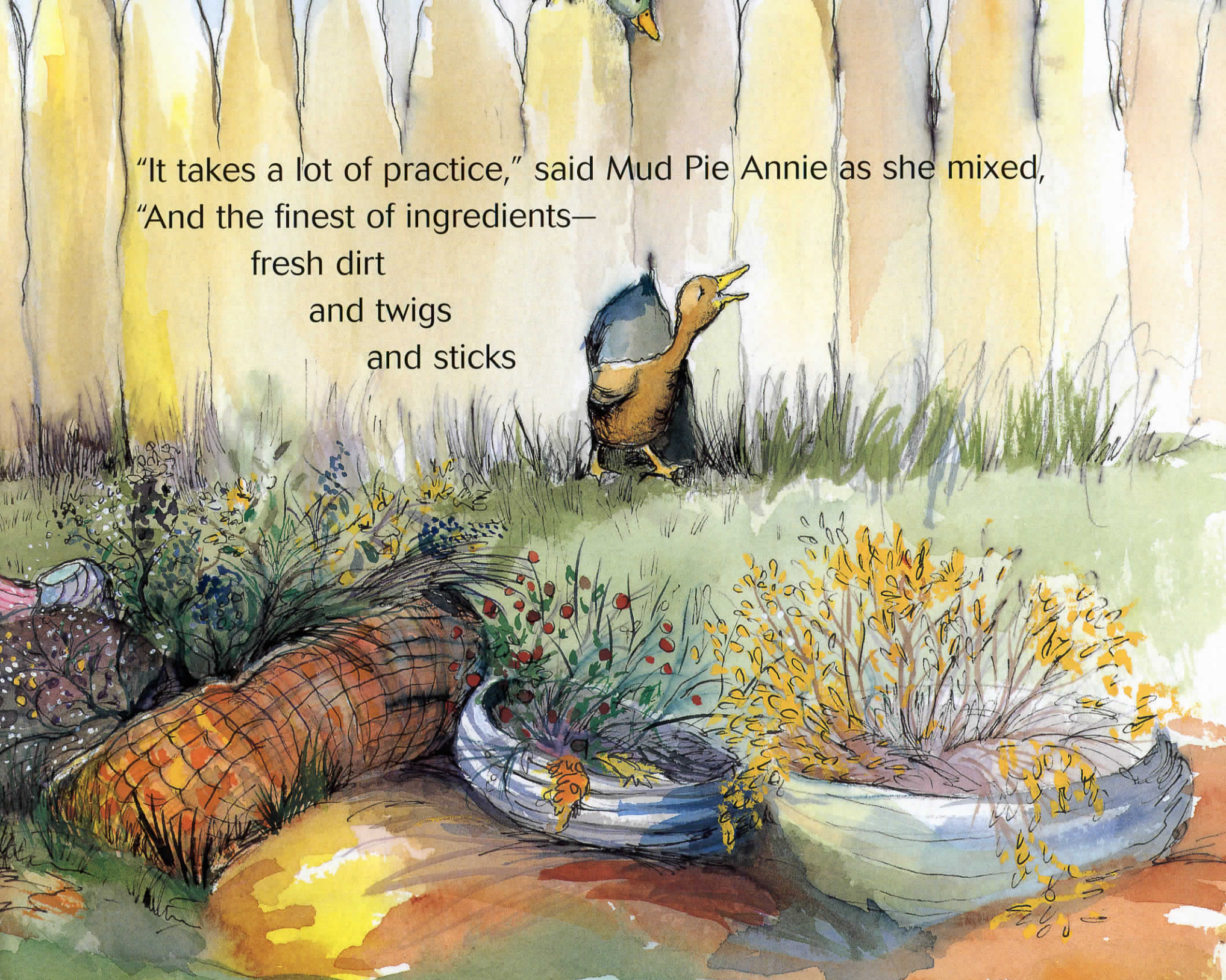




But she had a special talent and something of a flair for turning piles of mud into marvelous eclairs.



"It takes a lot of practice," said Mud Pie Annie as she mixed,
"And the finest of ingredients—
fresh dirt
and twigs
and sticks





and crunchy leaves, and stems and bark, and several
different grasses,

some tender shoots,

some onion roots,

and mud dark as molasses."



Oh, what a feast! Oh, what a meal! The dishes Annie made!
There was zesty mud-pie casserole and muddy remoulade.

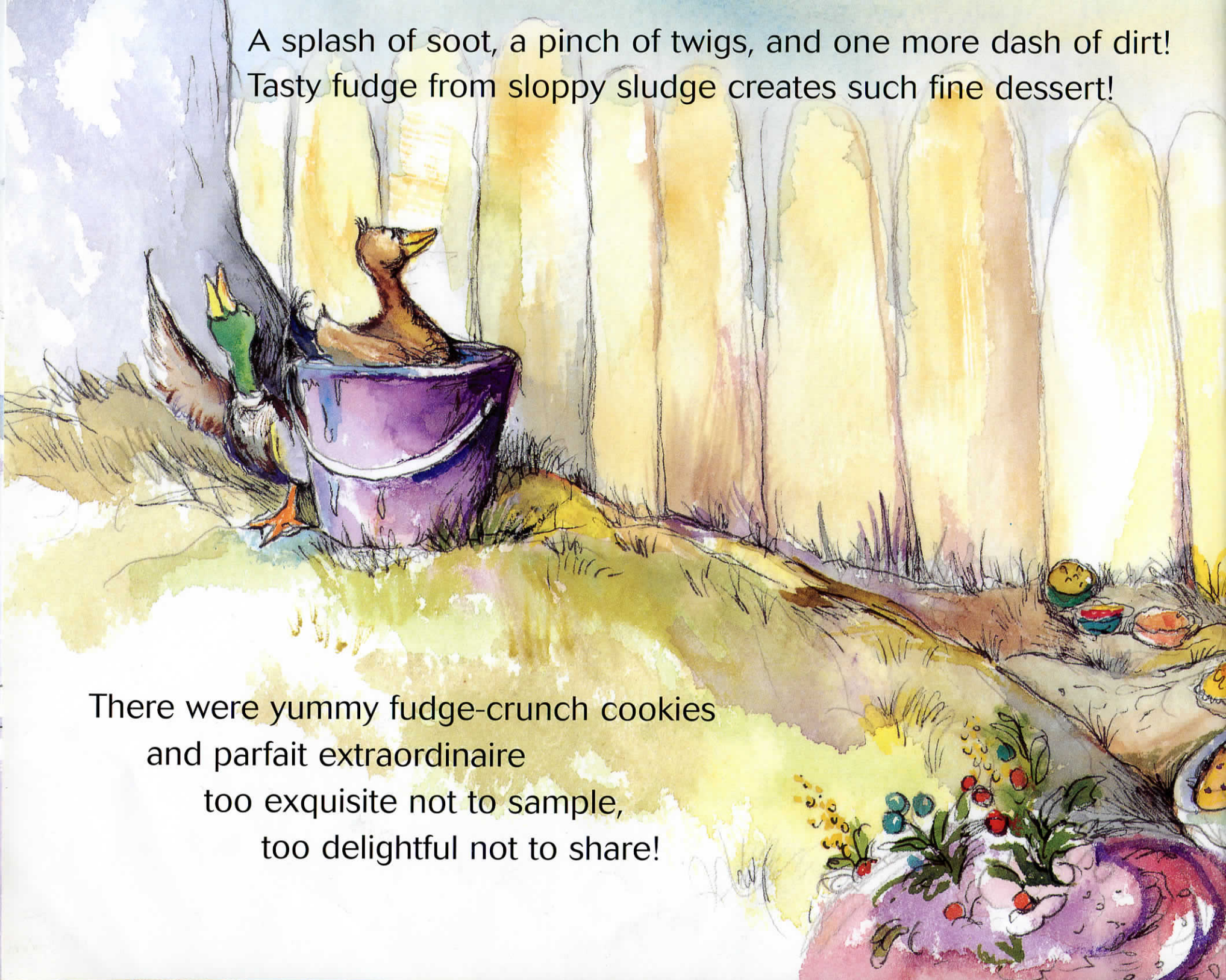


A roast of mud with mustard,
dark mud pudding with whipped cream,
scrumptious sweet mud custard,
double mud-surprise-supreme!



A splash of soot, a pinch of twigs, and one more dash of dirt!
Tasty fudge from sloppy sludge creates such fine dessert!

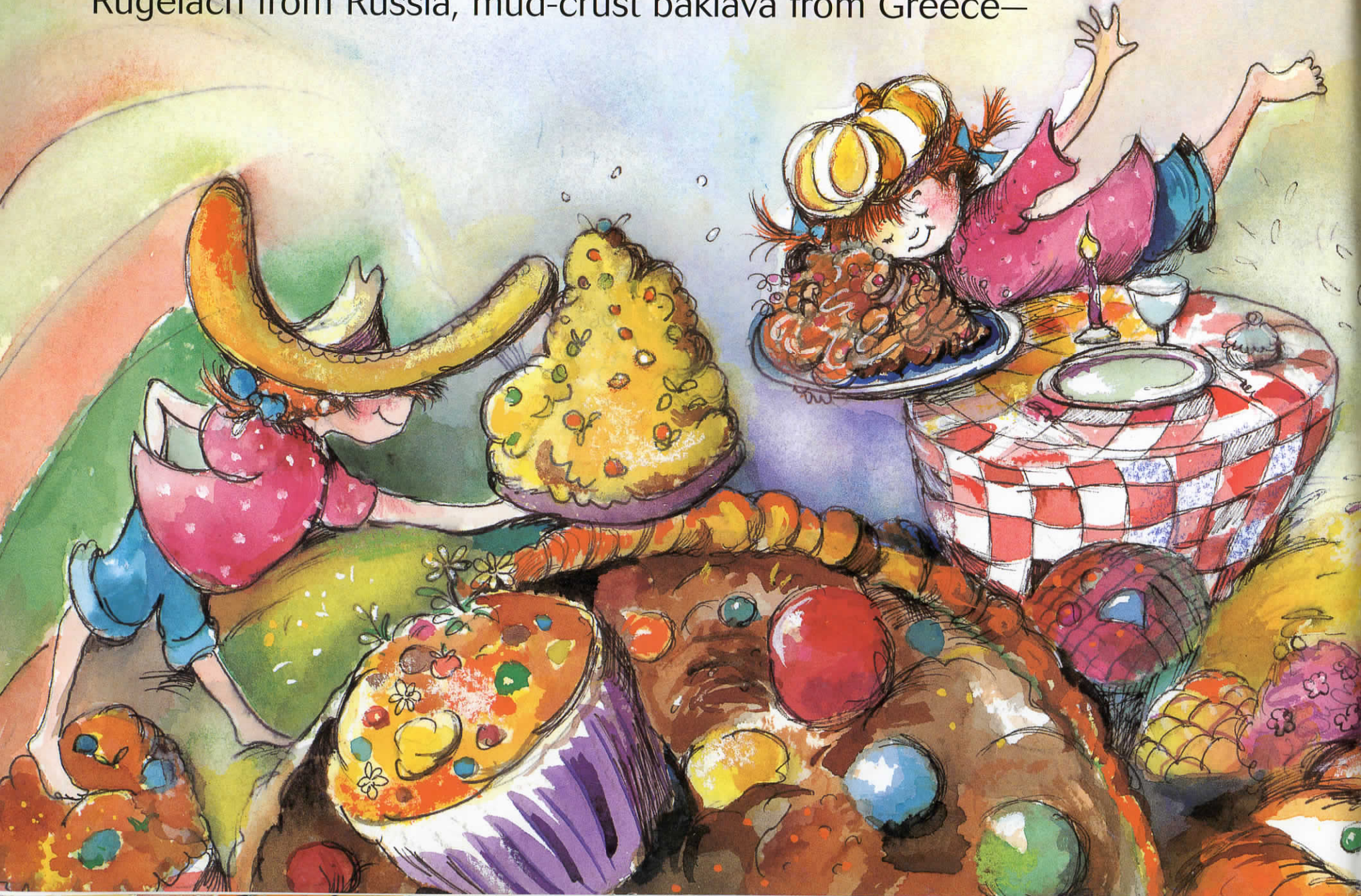
There were yummy fudge-crunch cookies
and parfait extraordinaire
too exquisite not to sample,
too delightful not to share!





Recipes from 'round the world, mouth-watering cuisine like arroz con mantequilla and Italian almondine.

Rugelach from Russia, mud-crust baklava from Greece—







Mud Pie Annie couldn't help herself.
She had to have a piece!



Then Annie called the neighbors. "Come and taste my treats galore!
Come sample my new menu. Come and have the feast de jour."



“Just ate a monstrous meal,” they said. “We’re full as we can be. Besides, it seems we’ve just acquired a sudden allergy.”



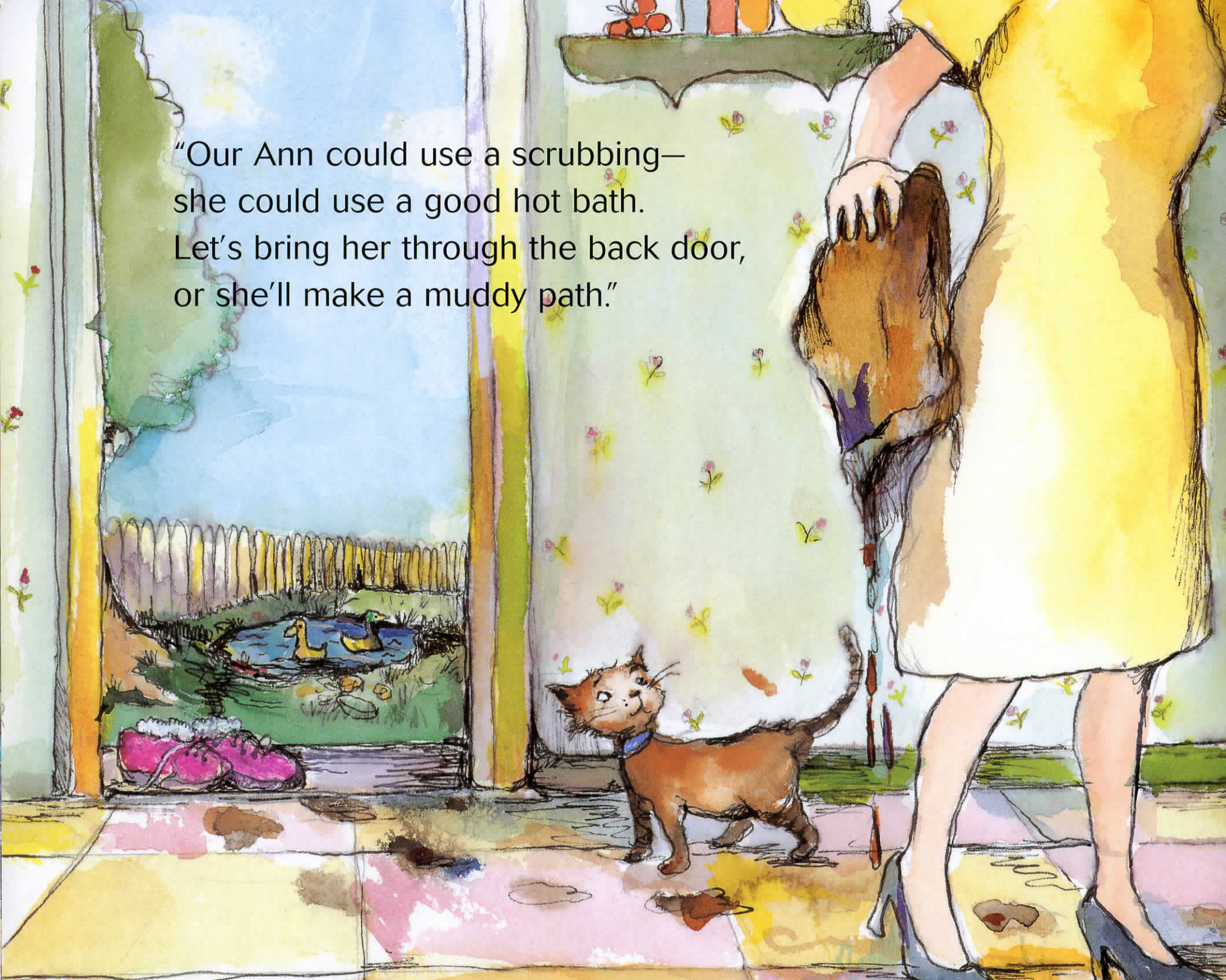
Her mother came, her daddy too—
they promised just to try it.
But just one taste of Annie's mud—
they screamed,
"We're on a diet!"





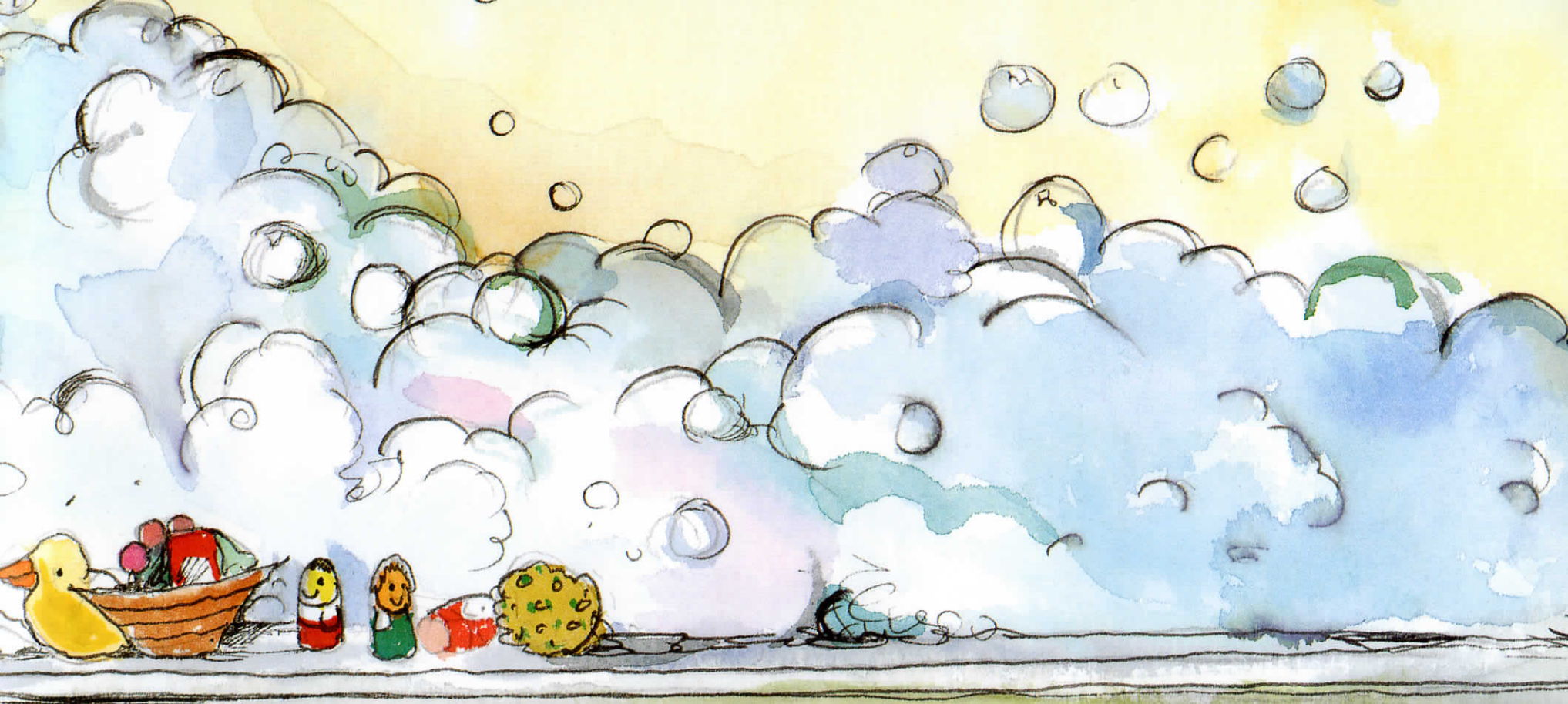
They rushed inside to rinse their mouths and gargle Listerine.[®]
To them it was quite awful, and they weren't just being mean.

“Our Ann could use a scrubbing—
she could use a good hot bath.
Let’s bring her through the back door,
or she’ll make a muddy path.”









“We’ll douse her with detergent, then we’ll soak her overnight. By morning she’ll forget about her mud-pie appetite.”



But Annie, known as "Mud Pie," picked up her fork and knife.
She thought about her fancy cakes and dreamed about her life.



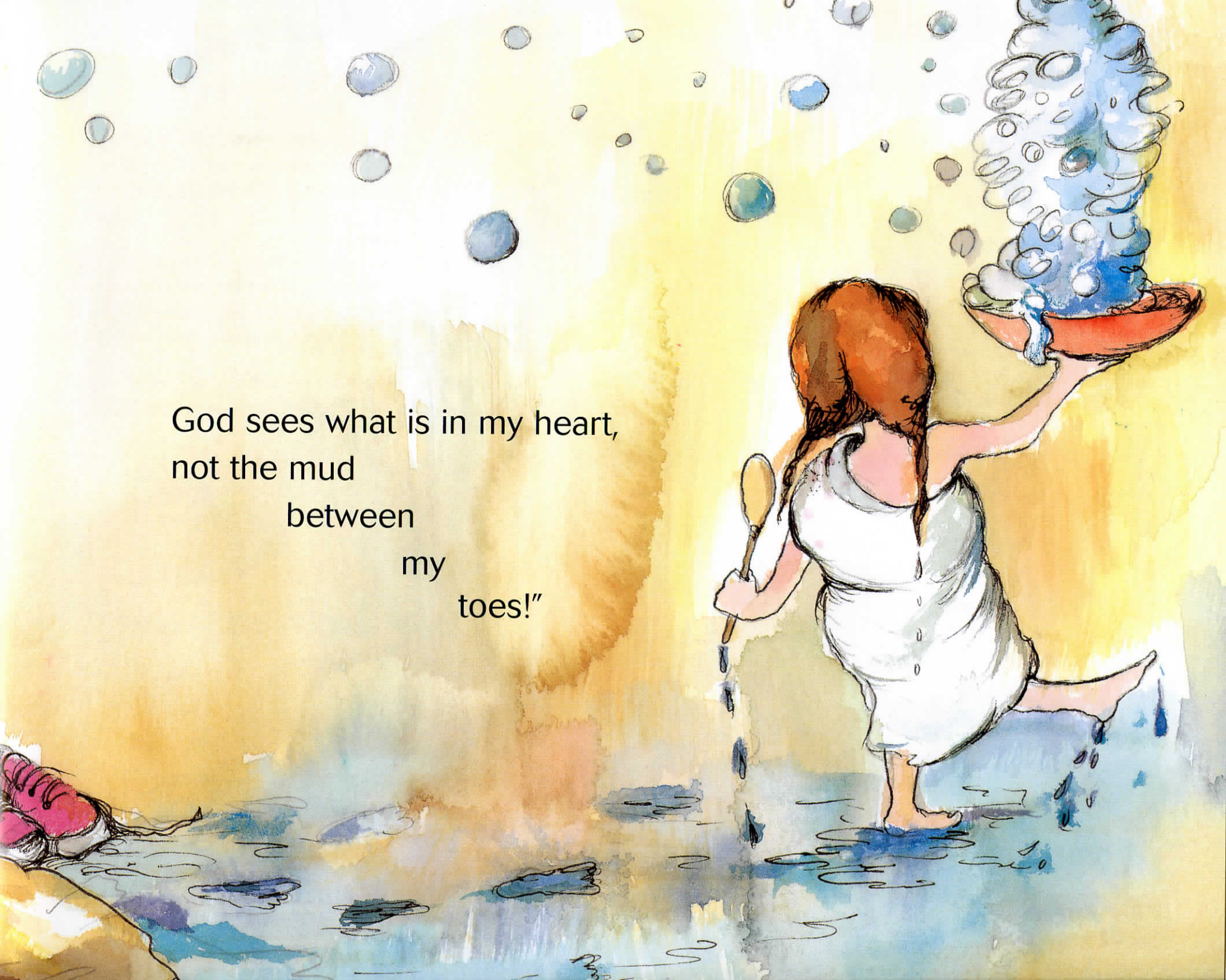


Then came to mind a little verse she'd learned in Sunday school,
and making up her own sweet tune, she hummed this simple rule:

“No matter what I do in life, I’ll do my very best.
I’ll work at it with all my heart,
and that’s how I’ll be blessed.
Whether I make mud pies or great dishes for a queen,
I’ll put my ‘all’ into it, for there is no ‘in between.’
And as I work with all my might—as everybody knows—



God sees what is in my heart,
not the mud
between
my
toes!"



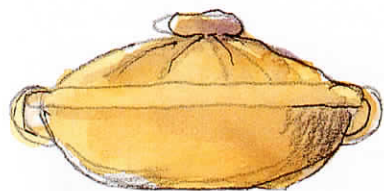
Dirt Cake

1/2 stick margarine, 1 c. confectioners' sugar, 8 oz. cream cheese, 2 small boxes instant vanilla pudding, 3-1/2 c. milk, 12 oz. Cool Whip, Oreo cookies (crushed)

Mix together first three ingredients. In separate bowl, combine the next three ingredients. Add the two mixtures together.

Crush cookies and layer alternately with the mixture in an 8-inch plastic flower pot. (Put the Cool Whip lid in the bottom of the pot if it has a drainage hole.)

Layer crushed cookies on top. Refrigerate overnight. Before serving, top with Gummy worms and an artificial geranium.



Mississippi Mud Cake

- 2 sticks margarine
- 2 c. sugar
- 4 eggs
- 1-1/2 c. flour
- dash of salt
- 1/2 c. cocoa
- 1-1/2 c. pecans

Mix all ingredients. Bake in 9x13 pan at 350° for 25 minutes. Spread package of miniature marshmallows over the hot cake.

Frosting:

- 1 lb. confectioners' sugar
- 1/2 stick margarine
- 1/3 c. cocoa
- 1/2 c. milk
- 1 t. vanilla

Mix all ingredients, beat well, and spread over marshmallows.

No-Bake Fudge Cookies

- 2 c. sugar
- 1/2 c. milk
- 1/4 t. salt
- 1/3 c. cocoa
- 1/4 lb. margarine
- 1 t. vanilla

Mix in saucepan and cook until it boils. Boil 1-3 minutes. Remove from heat and add:

- 1/2 c. peanut butter
- 3 c. Quaker instant oats

Drop by teaspoonfuls on wax paper.

Sand Tarts

- 1 c. butter or margarine
- 2 c. sugar
- 2 eggs
- 2-1/2 c. flour
- 2 t. baking powder
- 1 t. vanilla

Cream butter and sugar together. Add eggs and vanilla. Stir in flour and baking powder. Drop 1/2 teaspoon or less on cookie sheet. Bake at 375° for 8 minutes. Sprinkle with sugar and cinnamon.

