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## Treat Time

## "Peace-filled" Boats

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**Prep Time:** 5 minutes  
**Bake Time:** 10 minutes



**Ingredients:** 2 Large eggs, beaten  
1/2 cup milk  
1/2 cup flour  
1/4 teaspoon salt  
Optional: 1/2 teaspoon almond or vanilla extract  
1 cup raspberries or sliced strawberries  
Whipped cream  
Powdered Sugar  
6 pretzel sticks

**Instructions:** Preheat oven to 425°. Generously butter or apply cooking spray to a (6 c.) muffin tin and an 8" x 8" square cake pan. Combine ingredients in a mixing bowl. Beat until smooth. Pour the batter into prepared muffin tin (3 Tbs. in each cup). Pour remaining batter into cake pan.

Bake for 5 minutes. Turn pan and continue to bake for approximately 5 minutes or until puffed and golden. Turn out the square and cut into six rectangles. Sprinkle with powdered sugar. Turn "Muffins" out and over. There is sometimes a skin of cooked batter that must be removed to reveal the little cup.

Treat Time: Thread a pretzel stick through the center of the rectangle to make the sail. Fill boats with berries and whipped cream. Place the sail in the center.