

It's easy to make "Mary Margaret's Marvelous Worms in Mud," the dessert I made for the "Cinderella" cast party. Just mix gummy worms, pretzels, and whatever else you like into chocolate pudding. No grown-ups necessary (unless you're really messy).

If you have the time and a grown-up, try this fancier recipe.

### **Worms in Mud Cake**

(From the nice people at the Victoria Bug Zoo in Victoria, B.C.)

- 1 20-oz. pkg. chocolate sandwich cookies, crushed
- 1/2 C. butter
- 1 8-oz. pkg. cream cheese
- 1 cup powdered sugar
- 3-1/2 C. milk
- 2 pkg. instant chocolate pudding
- 1 12-oz. tub cool whipped topping
- 1/4 C. mini marshmallows (for "beetle grubs")
- 1 plastic flower pot
- plastic flower (s)
- plastic ants/beetles
- gummy worms

Mix together butter, sugar, and cream cheese until mixture is creamy. In another bowl, mix milk and pudding and let sit until thick. Mix cool whip with cream cheese mixture. Make sure pot holes (in flower pots) are plugged.

Put 1/3 of cookie crumbs in bottom of pot.

Add 1/2 of cream cheese mixture. Repeat cookie crumbs and cream cheese mixture, adding some gummy worms and the mini marshmallows. Add extra crumbs on top (to look like dirt).

Refrigerate over night. Add flower(s), plastic bugs, and the rest of the gummy worms on top. Use a trowel to serve. Enjoy!

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