

## Recipe For: Pulled BBQ Chicken



### Ingredients:

3-4 Large Chicken Breasts  
2 or more cups BBQ Sauce



### Directions:

**Option 1:** Crockpot – place breasts on bottom and pour sauce on top. Cook on low for 5-6 hours. Remove chicken and pull it apart. Place back in crockpot and serve!

**Option 2:** Frying pan – cook breasts on medium heat approximately 4-6 minutes per side. Place on cutting board and using two forks, pull meat apart. Add to pan again and cover with sauce. Heat on medium low until sauce thickens and chicken is fully cooked.



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## Recipe For: Dump Cake



### Ingredients:

2 Cans Pie Filling  
1 Box Vanilla Cake Mix  
1 Stick of Butter

Try mixing two different pie fillings! Our favorite is cherry and blueberry ☺

### Directions:

Grease 9 x 12 pan with butter. Pour in 2 cans of pie filling (any kind!) and sprinkle all of the powdered cake mix evenly on top. Very thinly slice the butter and cover the top of the cake mix. Bake at 350°F for about 50 minutes, or until the top is lightly browned.



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