

Cookies and Candies



Traci and Grandma

Grandma's House – where we always wanted to go and never wanted to leave! The great memories are too many to count and will last a lifetime. Thank you so much for the never-ending love you've shown our entire family. I am so thankful for the amazing family you and Papa started over 65 years ago. You have played such an important role in each of our lives and taught us the true meaning of family. We love you both more than you will ever know!

*Love,
Traci*

Notes



Cookies and Candies



Our family at Heather and Clark's wedding in Lake Tahoe

Classic Sugar Cookies

Stacy Lundy

1 cup Crisco
1 ½ cups sugar
½ cup brown sugar

3 eggs
2 Tbsp. milk
1 tsp. vanilla

4 cups flour
1 ½ tsp. baking soda

1 ½ tsp. cream of tartar
1 tsp. salt

Icing:

4 cups powdered sugar
½ cup butter-flavor Crisco
1 ½ tsp. vanilla
6-7 Tbsp. milk

Cream shortening and sugars. Beat in eggs, one at a time, and add milk and vanilla. Combine dry ingredients. Mix into creamed mixture until well blended. Chill 1 hour.

Roll out ½ to ⅓ of dough to ¼-inch thick. Cut with cookie cutters. Place on cookie sheet 2 inches apart and bake at 350° for 5 to 6 minutes or until edges slightly brown.

Cream icing with blender and add milk to desired thickness.

The Real Snickerdoodle

Stephanie Collins

- | | |
|-----------------------------------|---|
| 1 cup butter, softened (2 sticks) | 2 packages (13 oz. each) |
| 1 cup creamy peanut butter | Snickers miniatures (about |
| 1 cup light brown sugar | 60 candies) |
| 1 cup sugar | |
| 2 eggs | <i>Chocolate Drizzled Glaze:</i> |
| 2 tsp. vanilla | 1/3 cup powdered sugar |
| 3 1/2 cups all-purpose flour | 2 Tbsp. powdered cocoa |
| 1/2 tsp. salt | Approx. 2 Tbsp. milk |
| 1 tsp. baking soda | |

Preheat oven to 350°. Combine butter, peanut butter and sugars using a mixer on a medium to low speed until light and fluffy. Slowly add eggs and vanilla until thoroughly combined. Mix in flour, salt and baking soda. Cover and chill dough 2 to 3 hours.

Unwrap all Snickers bars. Remove dough from the refrigerator. *The dough gets really sticky when shaping the cookies, so I put a little vegetable oil on my hands before I start.* Shape about 1 tablespoon of dough around each candy and roll between palms to make a ball.

Place on a greased cookie sheet and bake for 10 to 12 minutes. I've had to bake them for as long as 16 minutes before—it just depends on the pan and the oven. They are finished when they are a very light golden brown. Let cookies cool on baking rack. *Makes about 4 dozen.*

Chocolate Drizzled Glaze: Mix powdered sugar and cocoa together in a small bowl. Add a splash of milk; whisk. Continue adding milk until you reach a syrup-like consistency. Drizzle the glaze over the cookies using a spoon once they are on the baking rack.

Oatmeal Cookies

Aunt Margaret's Recipe

1 cup butter-flavor shortening	1 ½ cups flour
1 cup white sugar	2 ½ cups oatmeal
1 cup brown sugar	1 cup raisins
2 eggs, beaten	1 cup nuts, chopped
1 tsp. vanilla	¼ tsp. allspice
½ tsp. butter flavoring	¼ tsp. nutmeg
1 tsp. baking soda	1 tsp. cinnamon
½ tsp. salt	

Cream shortening and sugar together. Mix well. Add beaten eggs, vanilla, and butter flavoring; mix well. Sift flour, baking soda, salt, and spices together. Stir into creamed mixture. Add oats, raisins, and nuts. Mix well. Form into small balls. Bake at 375° for 10 to 12 minutes.

Best Oatmeal Cookies

Traci Horany

1 cup shortening	1 ½ cups flour
1 cup sugar	1 tsp. salt
1 cup brown sugar	1 tsp. baking soda
2 eggs	3 cups oatmeal
1 tsp. vanilla	1 cup nuts (optional)

Blend shortening and sugars. Mix in eggs and vanilla; stir in flour, salt, and baking soda. Fold in oats and nuts. Bake for 8-10 minutes at 350°. *Makes 60 cookies.*



Avery and Grandma

Molasses Cookies

Patricia Cooper

4 cups sifted flour
2 tsp. baking soda
2 tsp. ginger
1 tsp. cinnamon
1 tsp. cloves
1 tsp. salt
1 stick butter
1 cup sugar
2 eggs
1 cup molasses

Cream Cheese Icing:

1 pkg. cream cheese
1 box powdered sugar
1 tsp. vanilla
 $\frac{1}{4}$ tsp. salt
Few drops milk

Sift together first 6 ingredients. Cream together butter, sugar, eggs, and molasses. Add flour mixture into cream mixture. Roll into balls. (Dough is real sticky; flour on hands helps, but not too much.) Place on cookie sheet sprayed with Pam. Bake at 350° for 5 to 7 minutes. Ice with cream cheese icing.

Icing: Combine ingredients and mix well until fluffy. Ice cookies when cooled.



Jason, Dax, Dawson and Natalie Horany

Twinkling Ginger Cookies

Stacy Lundy

1 $\frac{1}{4}$ cups sugar
1 cup butter, softened
1 egg
3 Tbsp. dark corn syrup or
molasses
1 tsp. vanilla
3 cups all-purpose flour
1 $\frac{1}{2}$ tsp. baking soda
1 tsp. ground ginger

$\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ tsp. ground cloves

Icing:

3 cups powdered sugar
1-2 Tbsp. milk
 $\frac{1}{3}$ cup butter, softened
1 tsp. vanilla

Combine sugar and butter, beating until creamy. Add egg, corn syrup, and vanilla. Beat until well mixed. Reduce speed to low and add all remaining ingredients; beat well. Divide dough into thirds, shaping each $\frac{1}{3}$ into round ball. Wrap in plastic wrap and refrigerate 1 to 2 hours or up to 3 days.

Roll dough onto lightly floured surface to $\frac{1}{8}$ -inch thickness. Cut with cookie cutters. Place one inch apart on ungreased cookie sheet. Bake at 375° for 6-9 minute. Cool completely. Can sift with powdered sugar or use icing. Mix icing ingredients with blender. Add milk to desired thickness.

Soft Pumpkin Cookies with Cream Cheese Icing

Traci Horany

Soft, cake-like cookies; very good during the holidays.

2 ½ cups all-purpose flour
1 tsp. baking soda
1 tsp. baking powder
1 tsp. ground cinnamon
½ tsp. ground nutmeg
½ tsp. salt
1 ½ cups sugar
½ cup butter, softened
1 cup pumpkin purée

1 large egg
1 tsp. vanilla extract

Cream Cheese Icing:

1 (8 oz.) pkg. cream cheese,
softened
¼ cup butter, softened
1 cup powdered sugar
1 tsp. vanilla

Combine flour, baking soda, baking powder, cinnamon, nutmeg, and salt in medium mixing bowl. Mix butter, pumpkin, egg, vanilla, and sugar. Add flour mixture to pumpkin mixture slowly and mix with a mixer. Bake cookies at 350° for 15 to 18 minutes. Let cool completely and ice cookies.

Cream icing ingredients with blender.

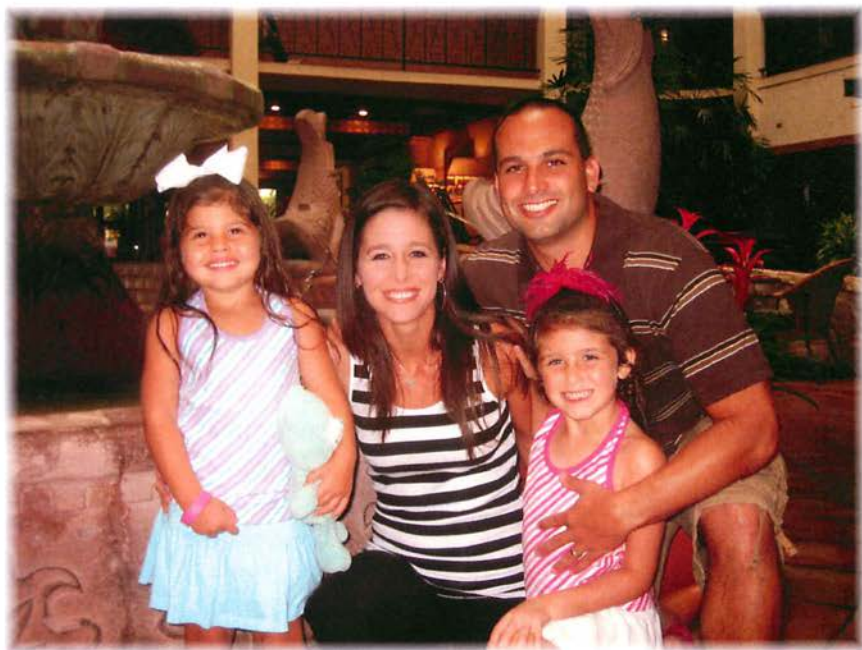
Sand Tarts

Grandma's Recipe

1 cup butter
¼ cup powdered sugar
2 tsp. vanilla

2 cups flour
1 cup chopped pecans

Cream butter and sugar. Add vanilla. Add flour and mix well. Add nuts. Form small rolls or crescents about 1 ½ inch long. Bake on ungreased cookie sheet at 325° for 20 minutes or until brown. Roll in sifted powdered sugar. *Makes 4 dozen.*



Lannah, Krystal, Cory and London

Chocolate Crinkle Cookies

Stacy Lundy

4 oz. unsweetened chocolate	2 tsp. vanilla
2 cups sugar	2 cups flour
½ cup oil	½ tsp. salt
4 eggs	2 tsp. baking powder

Melt chocolate and combine with sugar and oil. Mix in one egg at a time. Add vanilla. Combine flour, salt, and baking powder. Stir into chocolate mixture a little at a time. Refrigerate dough at least 4 hours or overnight.

Preheat oven to 350°. Roll dough into 1-inch balls, then roll in powdered sugar. Bake at 350° for 10 to 11 minutes. *Makes 4 to 4 ½ dozen cookies.*

Chocolate Iced Buttersweets

Patricia Cooper

These are great for showers!

1 cup powdered sugar
1 cup butter, softened
½ tsp. salt
2 tsp. vanilla
2 cups Pillsbury's best all-purpose flour or unbleached flour

Filling:

1 cup powdered sugar
2 Tbsp. flour
1 tsp. vanilla
4 oz. cream cheese, softened
½ cup chopped nuts
½ cup coconut

Frosting:

½ cup chocolate chips
3 Tbsp. water
2 Tbsp. butter
½ cup powdered sugar

Preheat oven to 350°. In large bowl, cream powdered sugar, butter, salt and vanilla until light and fluffy. Lightly spoon flour into measuring cup; level off. Blend flour into creamed mixture. Shape dough into balls, using a teaspoonful of dough for each cookie. Place 2 inches apart on ungreased cookie sheets. With thumb, make imprint in center of each cookie. Bake at 350° for 12 to 16 minutes or until lightly browned on edges. Immediately remove from cookie sheets.

Filling: In small bowl, cream powdered sugar, flour, vanilla, and cream cheese until light and fluffy; stir in nuts and coconut. Fill each warm cookie with ½ teaspoon filling.

Frosting: In small saucepan, melt chocolate chips with water and butter, stirring constantly. Remove from heat. Add powdered sugar; blend until smooth. Drizzle over cookies. *Makes 5 dozen cookies.*

Chocolate Chip Cookies

Patricia Cooper

¾ cup butter, softened	3 ¾ cups unsifted flour
¾ cup vegetable shortening	2 tsp. baking soda
½ cup sugar	1 tsp. salt
2 cups firmly packed brown sugar	1 (12 oz.) pkg. semi-sweet chocolate chips
2 eggs	2 cups chopped walnuts or pecans
1 Tbsp. vanilla	

Preheat oven to 375°. Cream butter, shortening, and sugars together. Beat in eggs and vanilla. Stir in remaining ingredients; blend well. Drop by teaspoonfuls 2 inches apart onto cookie sheet. Bake 8 to 10 minutes until golden brown. (For oatmeal chocolate chip cookies, decrease flour to 2 cups and add 1 ¾ cups quick-cooking rolled oats.)

White Chip Cookies with Macadamia Nuts

Patricia Cooper

2 cups flour	1 egg
1 tsp. baking soda	1 tsp. vanilla
½ tsp. salt	1 (10 oz.) pkg. white chips
1 cup butter or margarine	½ cup macadamia nuts
¾ cup brown sugar	½ cup coconut (optional)
¾ cup granulated sugar	

Preheat oven to 375°. Mix flour, baking soda, and salt; set aside. Beat butter, sugars, and egg until fluffy. Stir in dry ingredients. Blend in vanilla. Gently stir in chips, nuts, and coconut. Drop by teaspoonfuls onto ungreased cookie sheet. Bake at 375° for 8 to 10 minutes or until golden brown. *Makes approximately 30 cookies.*

Our Favorite Cookies

Stephanie Collins

1 cup sugar	½ cup chopped pecans
1 cup butter	1 ¼ cups chocolate chips
1 cup brown sugar	1 cup crushed corn flakes
1 egg	½ cup shredded coconut
1 cup vegetable oil	3 ½ cups sifted flour
1 tsp. vanilla extract	1 tsp. baking soda
1 cup regular oatmeal	1 tsp. salt

Preheat oven to 325°. Cream butter and sugars until light and fluffy. Add egg, oil, and vanilla. Mix well. Add oats, cornflakes, coconut, and nuts. Stir well. Add flour, baking soda, and salt. Stir until well blended. Add chocolate chips. Drop by teaspoonful on ungreased cookies sheets. Flatten with fork dipped in water. Bake for 15 minutes.

Monster Cookies

Nancy Hildebrandt

6 eggs, beaten	2 tsp. vanilla
2 ¼ cups brown sugar	2 tsp. light corn syrup
2 cups white sugar	9 cups quick-cooking oatmeal
1 cup butter	1 (8 oz.) bag M&M's
2 ½ cups chunky peanut butter	6 oz. chocolate chips
4 tsp. baking soda	

Mix eggs, sugars, butter, peanut butter, vanilla, and corn syrup. Stir in baking soda, oatmeal, M&M's, and chocolate chips. Drop by ice cream scoops on greased cookie sheet. Flatten with glass coated with sugar. Bake at 350° for 13 to 25 minutes.

Monster Marshmallow Cookies

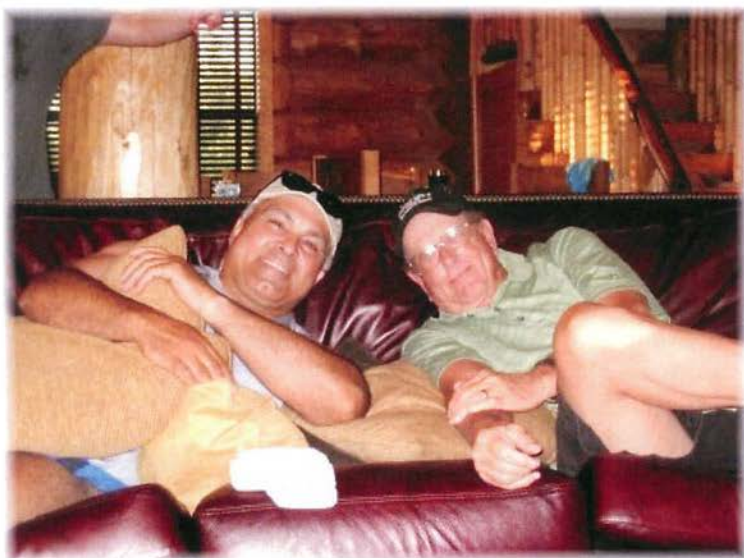
Stephanie Collins

- | | |
|---------------------------------------|------------------------------|
| 2 cups all-purpose flour | 1 cup milk chocolate chips |
| 1 tsp. baking powder | 1 cup chopped pecans |
| ½ tsp. baking soda | (optional) |
| 2 sticks unsalted butter,
softened | 1 cup miniature marshmallows |
| 1 cup granulated sugar | <i>Icing Drizzle:</i> |
| 1 cup packed light brown sugar | ½ cup milk chocolate chips |
| 2 large eggs, room temperature | ½ cup mini marshmallows |
| 1 Tbsp. vanilla extract | 2 ½ tsp. half-and-half |
| 2 cups quick-cooking rolled
oats | Pinch of cayenne pepper |
| 1 ¼ cups crispy rice cereal | ⅓ cup chopped pecans |

Cookies: Preheat oven to 350°. Line 2 baking sheets with parchment paper. Combine the flour, baking powder and baking soda in a large bowl. In a separate bowl, beat the butter and both sugars with a mixer on medium-high speed until fluffy. Beat in the eggs, one at a time on medium speed, then beat in the vanilla. Add the flour mixture and beat on low speed until combined.

Stir the oats, cereal, chocolate chips, pecans, and marshmallows into the dough with a wooden spoon. Drop heaping tablespoonfuls of the dough onto the prepared baking sheets, about 3 inches apart. Bake 10 to 12 minutes or until golden brown. Transfer to racks to cool.

Icing Drizzle: Combine the chocolate chips, marshmallows, half-and-half and cayenne pepper in a saucepan over medium heat; cook, stirring, until mixture is smooth, about 5 minutes. Remove from heat and stir in pecans. Drizzle the mixture over the cookies and let set, about 4 hours.



Mark and Jerry

Red's Ultimate M&M's Brand Cookies

Stacy Lundy

1 cup (2 sticks) butter or
margarine, softened
 $\frac{1}{2}$ cup granulated sugar
 $\frac{1}{2}$ cup firmly packed light
brown sugar
1 large egg
1 tsp. vanilla extract

2 cups all-purpose flour
 $\frac{1}{2}$ tsp. baking soda
 $\frac{1}{8}$ tsp. salt
1 (12 oz.) pkg. M&M's
chocolate mini baking bits
 $\frac{3}{4}$ cup chopped nuts (optional)

Preheat oven to 350°. In large bowl, cream butter and sugars until light and fluffy; beat in egg and vanilla. In medium bowl, combine flour, baking soda, and salt; blend into creamed mixture. Stir in M&M's and nuts.

Drop by heaping tablespoonfuls about 2 inches apart onto ungreased cookie sheets. Bake 10 to 13 minutes or until edges are lightly browned and centers are still soft. Do not over bake. Cool 1 minute on cookie sheets; cool completely on wire racks. Store in tightly covered container. *Makes about 3 dozen cookies.*

Chocolate Cream Cheese Cupcakes

Stephanie Collins

Filling:

1 (8 oz.) pkg. cream cheese
1 large egg
2 Tbsp. sugar
½ tsp. salt
½ tsp. vanilla
¾ cup mini semi-sweet
chocolate chips

Cupcakes:

1 cup all-purpose flour
3 Tbsp. sifted unsweetened
cocoa powder
¾ tsp. baking powder
½ tsp. coarse kosher salt
⅛ tsp. baking soda
¾ cup + 2 Tbsp. sugar
½ cup (1 stick) unsalted butter,
room temperature
2 large eggs
1 tsp. vanilla
3 oz. bittersweet chocolate,
chopped, melted, warm
½ cup whole milk

Filling: Using electric mixer, beat cream cheese in medium bowl. Add egg, sugar, salt, and vanilla; beat until almost smooth. Fold in chocolate chips.

Cupcakes: Preheat oven to 350°. Line standard muffin tin with 12 paper liners. Whisk first 5 ingredients in small bowl. Using electric mixer, beat sugar and butter in large bowl until fluffy. Beat in eggs. Stir in vanilla and chocolate; beat at high speed 5 seconds. Beat in flour mixture alternately with milk. Beat on high 5 seconds to blend. Divide batter among cups, filling ⅓ full. Using tablespoon, hollow out center of each cupcake. Place 1 heaping tablespoonful cream cheese filling in each center.

Bake cupcakes until toothpick inserted into center (but not cream cheese filling) comes out clean, about 20 minutes. Cool 10 minutes in pan. Remove from pan and cool completely.

Oreo Cookie/Cream Cheese Balls

Patricia Cooper

- | | |
|-----------------------------|-----------------------|
| 1 pkg. Oreo cookies | Chocolate almond bark |
| 1 (8 oz.) pkg. cream cheese | White chocolate bark |

Crush Oreo cookies in food processor. Mix with cream cheese and form into small balls. Put on cookie sheet. Melt chocolate almond bark and pour over each ball. Let harden (can put into refrigerator). Melt white chocolate bark and drizzle (zig zag) over balls (can put chocolate in baggie and puncture with small hole to help drizzle). Refrigerate.

Skillet Cookies

Heather Mooty

- | | |
|-------------------------------|----------------------|
| 1 cup butter | ¼ tsp. salt |
| 1 ½ cups sugar | 1 tsp. vanilla |
| 2 cups chopped dates (1 pkg.) | 4 cups Rice Krispies |
| 2 Tbsp. milk | 1 cup pecans |
| 2 eggs | Coconut |

Combine butter, sugar, and dates; boil 2 minutes, then remove from fire. Beat milk, eggs, salt, and vanilla together. Add small amount of hot mixture with egg mixture, then pour egg mixture into hot mixture and boil for 2 minutes or more. Remove from fire. Add Rice Krispies and pecans. Shape into balls and roll in coconut. Keep refrigerated.

Corn Flake Cookies

Traci Horany

Easy no-bake recipe.

- | | |
|---------------------------------|----------------------|
| 1 cup white corn syrup | 1 cup sugar |
| 12 oz. (1 ½ cups) peanut butter | 4 ½ cups corn flakes |
| 1 cup coconut (optional) | |

Bring sugar and syrup to a boil. Remove from heat and stir in peanut butter. Add remaining ingredients and form into cookies of desired size.

Choco-Hoto-Pots

Stephanie Collins

- | | |
|-----------------------------------|---|
| 4 ramekins | 2 large eggs |
| Butter for ramekins | $\frac{3}{4}$ cup sugar |
| $\frac{3}{4}$ cup chocolate chips | 3 Tbsp. flour |
| 1 stick unsalted butter | $\frac{1}{2}$ cup white chocolate chips |

Place baking sheet in an oven preheated to 400°. Butter four $\frac{2}{3}$ -cup ramekins and set aside.

Using microwave or double boiler, melt together chocolate chips and butter. Set aside to cool. In separate bowl, combine eggs, sugar, and flour. Add cooled chocolate mixture and mix until blended. Fold in white chocolate chips. Divide mixture evenly among the ramekins and place on baking sheet. Bake until tops are shiny and cracked, and chocolate beneath is hot and gooey, about 20 minutes.

Layered Cookies

Stacy Lundy

- | | |
|-------------------------------|------------------------------|
| $\frac{1}{2}$ cup real butter | 1 cup chopped pecans |
| 1 cup graham cracker crumbs | 1 (3 oz.) can flaked coconut |
| 1 cup chocolate chips | 1 can Eagle Brand milk |

Melt butter in baking pan. Sprinkle graham cracker crumbs and pat down. Layer chips, then pecans, then coconut. Pour Eagle Brand milk over that. Bake at 350° for 25 minutes.



Cory and Chad

Buttermilk Brownies

Grandma's Recipe

½ cup (1 stick) oleo
¼ cup cocoa
1 cup water
½ cup oil
2 cups sugar
2 cups flour
½ tsp. salt
½ cup buttermilk
1 tsp. baking soda
2 eggs, beaten
1 tsp. vanilla

Buttermilk Frosting:

½ cup (1 stick) oleo
¼ cup cocoa
¼ cup buttermilk
1 lb. powdered sugar
1 tsp. vanilla

Combine margarine, cocoa, water, and oil; bring to a boil. Stir hot mixture into sugar, salt, and flour, which have been mixed together in a bowl. Blend in buttermilk, baking soda, eggs, and vanilla. Pour into greased 10x15-inch pan. Bake at 350° for 30 to 35 minutes.

Frosting: Bring butter, cocoa, and buttermilk to a full boil. Remove from heat and stir in powdered sugar and vanilla. Spread on warm brownies.

Frosted Peanut Butter Brownies

Stephanie Collins

1 ½ cups butter, divided	1 tsp. vanilla
⅓ cup cocoa	18 oz. chunky peanut butter
2 cups sugar	⅓ cup milk
1 ½ cups flour	10 large marshmallows
½ tsp. salt	¼ cup cocoa
4 large eggs	1 box powdered sugar

Preheat oven to 350°. Cook 1 cup butter and ⅓ cup cocoa in pan over low heat until butter melts, stirring often. Remove from heat and cool slightly. Combine sugar, flour, and salt in bowl. Add chocolate mixture and beat until blended. Add eggs and vanilla, and beat until blended. Spread into greased 15x10-inch cookie sheet. Bake at 350° for 20 minutes. Remove lid from peanut butter and microwave at 50% for 2 minutes, stirring once. Spread over brownies. Chill 30 minutes.

Cook remaining ½ cup butter, milk, and marshmallows in pan over medium heat, stirring often. Remove from heat and whisk in ¼ cup cocoa. Gradually stir in powdered sugar. Spread over peanut butter and chill 20 minutes. Cut into squares.

Goosey Turtle Bars

Stephanie Collins

- | | |
|------------------------------|--------------------------------|
| 2 cups graham cracker crumbs | 2 cups (12 oz.) semi-sweet |
| or vanilla wafer crumbs | chocolate chips |
| ½ cup butter, melted | 1 cup pecans, chopped |
| | 1 (12 oz.) jar caramel topping |

Combine crumbs and butter in ungreased 13x9x2-inch pan; stir and press firmly into bottom of pan. Sprinkle with chocolate chips and pecans.

Remove lid from caramel topping; microwave on high 1 to 1 ½ minutes or until hot, stirring after 30 seconds. Drizzle over pecans. Bake at 350° for 15 minutes or until morsels melt. Let cool in pan on a wire rack. Chill at least 30 minutes and cut into bars.

Decadent Pecan Brownies

Heather Mooty

Brownies:

- 1 box family-size brownie mix—
the size that fits a 13x9-inch
pan (the original recipe
called for Betty Crocker
Supreme Brownie Mix)

Topping:

- 1 cup brown sugar
1 cup chopped pecans
6 tablespoons butter or
margarine, melted

Prepare brownie mix according to package directions and place batter in a greased 13x9-inch pan.

Thoroughly mix brown sugar and chopped pecans together. Sprinkle this mixture over the unbaked brownies. Evenly drizzle melted margarine over brown sugar and pecan mixture.

Bake brownies according to package directions in preheated oven. To ensure easy removal from baking pan, allow baked brownies to cool about 10 minutes then release sides of brownies from the pan with a knife. Allow brownies to continue to thoroughly cool before cutting into serving pieces.

Halloween Peanut Butter and Toffee Candy Bars

Stephanie Collins

- | | |
|--|---|
| 1 lb. bittersweet chocolate chips | 8 peanut butter cups (0.55 oz. each), cut into 8 wedges |
| 3 Butterfinger candy bars (2.1 oz. each), cut into irregular 1-inch pieces | ¼ cup honey-roasted peanuts |
| 3 Skor or Heath toffee candy bars (1.4 oz. each), cut into irregular ¾-inch pieces | 3 oz. high-quality white chocolate (such as Lindt or Perugina), chopped |
| | Reese's Pieces and/or yellow and orange peanut M&M's |

Line a baking sheet with foil. Stir chocolate chips in a heavy medium saucepan over low heat until melted and warm (not hot) to touch. Pour chocolate onto foil; spread to ¼-inch thickness (about a 12x10-inch rectangle). Sprinkle with Butterfinger candy, toffee, peanut butter cups, and nuts, making sure all pieces touch melted chocolate to adhere.

Put white chocolate in a heavy small saucepan. Stir constantly over very low heat until chocolate is melted and warm (not hot) to touch. Remove from heat. Dip spoon into chocolate; wave from side to side over bark, creating zigzag lines. Scatter Reese's Pieces and M&M's over, making sure candy touches melted chocolate.

Chill bark until firm, 30 minutes. Slide foil with candy onto work surface; peel off foil. Cut bark into irregular pieces.

PMS Bars

Nancy Hildebrandt

- | | |
|---|---|
| ½ cup butter | 1 cup semi-sweet chocolate chips |
| 1 ½ cups graham cracker crumbs | 1 cup peanut butter chips |
| 1 (14 oz.) can sweetened condensed milk (<i>I use fat-free</i>) | 1 cup vanilla chips |
| | 1 cup broken salted pretzels (thin pretzels are preferable) |

Preheat oven to 350°. Melt butter in 9x13-inch pan in the oven. Remove from oven and sprinkle graham cracker crumbs over butter. Mix well and press firmly into bottom of pan. Pour condensed milk evenly over crust. Sprinkle chips over condensed milk (each flavor separately, or mix them together in a bowl first). Sprinkle broken pretzels over chips, and press everything down firmly with a spatula or fork. Bake for 25 to 30 minutes (edges should brown a bit). For best results, cool in pan completely before cutting into bars. *Makes 24 bars.*

Optional: Serve with Diet Coke (the ladies will best understand this suggestion).

Lemon Bars

Patricia Cooper

- | | |
|-----------------------------|--------------------------|
| 1 cup real butter, softened | ⅓ cup lemon juice |
| ½ cup powdered sugar | 1 tsp. grated lemon rind |
| 2 cups flour | ⅓ cup flour |
| 4 eggs | ½ tsp. salt |
| 1 ¾ cups sugar | ½ tsp. baking powder |

Cream butter and powdered sugar. Add 2 cups flour and stir with wooden spoon until combined. Pat evenly in 9x13-inch baking pan. Bake 20 minutes at 350°. (You can melt butter and mix with flour and sugar and pat in.)

Combine eggs, sugar, ½ tsp. salt, ⅓ cup flour, lemon juice, and zest with baking powder, and mix. Pour evenly over partially baked crust. Bake 25 minutes more or until golden brown. Cool completely on wire rack. Sprinkle with powdered sugar. Cut into 32 pieces.

Pecan Crunch Toffee Bars

Heather Mooty

1 stick real butter

1 stick margarine

½ cup sugar

1 ½ cups chopped pecans

Graham crackers

Line cookie sheet (with at least ½-inch lip) with graham crackers. Lightly spray cookie sheet with Pam. Melt butter, margarine, and sugar together and bring to boil. Boil for 2 minutes. Pour over graham crackers to cover. Sprinkle pecans over butter mixture. Bake at 350° for 10 minutes. Cool and break into pieces.

Coffee Crunch Bars

Stephanie Collins

2 cups all-purpose flour

½ tsp. baking powder

¼ tsp. salt

1 cup (2 sticks) + 2 Tbsp.
unsalted butter, softened

1 ¼ cups firmly packed dark
brown sugar

2 Tbsp. instant espresso
powder*

½ tsp. almond extract

1 cup semi-sweet chocolate
chips

½ cup sliced almonds

Preheat oven to 325°. Whisk first 3 ingredients together in medium bowl. Using mixer, beat butter and sugar in another bowl until blended, about 2 minutes. Add espresso powder and almond extract; beat 1 minute. Stir in flour mixture in three additions, mixing until just absorbed after each addition. Stir in chocolate chips and almonds (dough will be thick).

Turn dough onto ungreased rimmed baking sheet. Using hands, press dough into 12-inch square. Pierce all over with fork at 1-inch intervals.

Bake until edges are lightly browned and beginning to crisp, 45 to 50 minutes. Cool on sheet 1 minute. Cut into 48 bars.

Immediately transfer to rack to cool. Can be made up to 5 days in advance. Store in airtight container at room temperature.

* Instant espresso powder can be found at Italian specialty stores. You can replace with any dark roast instant coffee.



Dawson, Natalie, Dax and Jason Horany

Fresh Fruit Dessert Pizza

Nancy Hildebrandt

- | | |
|--|---|
| 1 (14 oz.) can Eagle Brand milk | 1 ½ cups flour |
| ½ cup sour cream | ½ cup quick-cooking oats |
| ¼ cup lemon juice | ½ cup finely chopped walnuts
or pecans |
| 1 tsp. vanilla | Assorted fresh or canned fruit
(strawberries, grapes, kiwi,
orange, pineapple, banana,
etc.) |
| ¾ cup margarine or butter,
softened | |
| ¼ cup + 2 Tbsp. firmly packed
light brown sugar | |

Preheat oven to 375°. In medium bowl, combine milk, sour cream, lemon juice, and vanilla; mix well. Chill.

In large mixer bowl, beat margarine and sugar until fluffy; mix in flour, oats, and nuts until thoroughly blended. On lightly oiled pizza pan, press dough into 12-inch circle forming rim around edge. Prick with fork. Bake 10 to 12 minutes or until golden brown. Cool.

Spoon filling evenly onto crust. Arrange fruit on top of filling. Chill before serving. Refrigerate leftovers.

For an easier version, use sugar cookie dough for the crust and cream cheese icing for the filling.

Pecan Pie Squares

Nancy Hildebrandt

Shell:

3 cups flour
¼ cup + 2 Tbsp. sugar
¾ cup margarine or butter,
softened
¾ tsp. salt

Filling:

4 eggs, slightly beaten
1 ½ cups sugar
1 ½ cups light or dark Karo
syrup
3 Tbsp. butter, melted
1 ½ tsp. vanilla
2 ½ cups chopped pecans

Shell: Preheat oven to 350°. Grease 15½ x 1½ x 1-inch jelly roll pan. Combine all ingredients; press firmly into pan and bake until light golden brown.

Filling: Mix all ingredients, except the pecans, until well blended; then stir in the pecans. Pour onto baked shell; spread evenly. Bake until filling is set, about 25 minutes. Cool and cut into 1 ½-inch squares. *Makes 70 squares.*

Pralines

Patricia Cooper

2 cups brown sugar
½ cup evaporated milk
1 ½ tsp. oleo

16 marshmallows
1 ½ cups pecans

Cook brown sugar, evaporated milk, and oleo to soft ball. Remove from fire. Add marshmallows. When melted, add broken pecans and beat until mixture begins to harden. Drop on waxed paper by teaspoonfuls.

White Chocolate Nut Clusters

Stacy Lundy

12 oz. Ghirardelli white
chocolate

3 cups roasted peanuts
3 cups Cocoa Puffs

Melt chocolate. Stir in nuts and cereal. Spoon on waxed paper on cookie sheets and freeze 30 minutes.

Hershey Marshmallow Roll

Grandma's Recipe

1 (10 oz.) bag marshmallows,
cut in thirds

2 Tbsp. butter, melted
2 cups toasted nuts, chopped

1 (8 oz.) Hershey Bar

Melt butter over low heat and remove from heat. Add broken Hershey bar and melt. Cut up marshmallows into thirds in large bowl. Pour melted Hershey bar over marshmallows, then add nuts; coat well. Wrap/roll in waxed paper and refrigerate overnight. Slice into 1-inch pieces once cooled.

Marshmallow Squares

Heather Horany Mooty

1 bag (12 oz.) chocolate chips
1 bag (12 oz.) butterscotch
chips

1 bag (1 lb.) miniature
marshmallows
2 cups chopped pecans

1 cup peanut butter

Melt chocolate chips, butterscotch chips, and peanut butter over medium-low heat until smooth. Remove from heat. Fold in marshmallows and chopped pecans. Pour into a 9x13-inch greased pan. Refrigerate until hardened and cut into squares. Enjoy!

Toffee

Grandma's recipe

1 lb. real butter
2 cups sugar
2 ½ cups finely chopped
pecans

1 Tbsp. vinegar
12 Hershey Bars

Melt butter in pan. Add sugar, 1 cup pecans, and vinegar. Boil over medium heat until candy thermometer reaches 300°. Stir constantly. Candy will be dark with streaks. Pour onto two lightly greased cookie sheets and spread thin. Place Hershey Bars on top (about 6 on each pan) and spread when melted. Sprinkle remaining pecans on top and let sit for several hours. Break into pieces with a knife.

Caramel Chews

Traci Horany
Very good candy.

3 cups white sugar
1 cup real butter
2 cups chopped pecans

1 tsp. vanilla
2 cups cream (or half-and-half)
1 ¾ cups white corn syrup

In saucepan on top of stove, bring to boil sugar, corn syrup, cream, and butter; cook to hardball stage (250° in summertime and 246° in winter on a candy thermometer). Add pecans and vanilla. Pour into a 9x13-inch glass baking dish sprayed with cooking spray. When cool, cut into small 1-inch squares. Wrap individually in waxed paper or foil if desired.



Zac, Chad, Cory and Scott

Caramel Corn

Grandma's Recipe

2 sticks butter
2 cups brown sugar
1 cup white Karo syrup
½ tsp. salt

½ tsp. baking soda
1 tsp. vanilla
2 gallons popped corn
Pecans

Melt butter; stir in brown sugar, syrup, and salt. Bring to a boil, stirring constantly. Boil without stirring 5 minutes. Remove from heat and stir in baking soda and vanilla. Gradually pour over popcorn and pecans, mixing well. Turn into two large shallow baking pans. Bake at 350° for 1 hour, stirring every 15 minutes. Remove from oven; cool completely. Break apart.



Dax and Dawson Horany

Goblin Soup

Connie Horany

100 Beetle Bugs (1 large pkg.
M&M's)

50 Ghost Noses (½ pkg.
marshmallows)

200 Chicken Toenails (1 pkg.
candy corn)

300 Little Boy Scabs (1 can
mixed nuts)

500 Drops of Blood (1 pkg. red
hots)

400 Chicken Leg Bones (½
bag stick pretzels)

100 Witches Warts (1 pkg.
burnt peanuts)

Mix together and enjoy!!!

White Chocolate Popcorn Snack Mix

Heather Mooty

2 bags popcorn (natural)	Red and green M&M's (½ of
1 pkg. white chocolate almond bark	big bag)
1 cup chunky peanut butter	2 cups Rice Krispies
	½ bag marshmallows

Pop popcorn and remove all kernels. Add Rice Krispies. Melt chocolate and add peanut butter. Pour chocolate over popcorn slowly and stir until coated. Lay on waxed paper and pour mixture out. Let dry 15 to 20 minutes. After it dries, add M&M's and marshmallows.

