

PMS Bars

Nancy Hildebrandt

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| 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

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| 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.