

Pecan Pie Squares

Nancy Hildebrandt

Shell:

3 cups flour
1/4 cup + 2 Tbsp. sugar
3/4 cup margarine or butter,
softened
3/4 tsp. salt

Filling:

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

Shell: Preheat oven to 350°. Grease 15 1/2 x 1 1/2 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 1/2-inch squares. *Makes 70 squares.*

Pralines

Patricia Cooper

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

16 marshmallows
1 1/2 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.