

# COOKIES/CANDIES

## LEMON CRISP COOKIES

1 (18.25oz) pkg. PILLSBURY moist supreme lemon cake mix  
1 c. crisp rice cereal  
1/2 c. oleo or butter  
1 egg lightly beaten

Heat oven to 350 degrees. In a large bowl combine all ingredients. Blend well. Form into 1 inch balls pressing firmly. Place 2 inches apart on ungreased cookie sheet. Bake for 9 to 12 minutes or until light golden brown around edges.

Cool 1 minute. Remove from cookie sheet. Makes 3 to 4 dozen cookies.

Note: Add 3 Tablespoons water with the chocolate cake mix.

Use other Pillsbury moist supreme cake flavors.

Reggie Crumm

## CHOCOLATE BIT COOKIES

3/4 c. white sugar  
3/4 c. brown sugar  
2 eggs  
1 c. oleo  
1/2 tsp. water  
1 tsp. vanilla  
3 c. flour  
1 tsp. salt  
1 tsp. soda  
1 to 2 chocolate bits or M&M's candies

Mix all ingredients except flour, salt, soda, and chocolate bits; mix well. Add flour, salt, and soda; mix well. Stir in chocolate bits. Drop on ungreased baking sheet. Bake at 375 degree for 10 minutes.

Ronda Taylor

## PECAN PRALINE GRAHAM CRACKER COOKIES

Graham crackers

1 c. sugar

2 sticks butter

1 c. chopped pecans

Grease a cookie sheet well and line with graham crackers.

In small sauce pan cook white sugar and butter. Bring to boil and boil 3 minutes. Add pecans to this and spread evenly over the graham crackers. Put in 350 degree oven and bake for 10 minutes. After it has cooled, break or cut into squares.

Don't use margarine.

Bob McLamb

### **CHOCOLATE LEBKUCHEN**

2 3/4 c. all purpose flour

2 Tbsp. cinnamon

1 tsp. cloves

1 tsp. cardoman

1 tsp. baking powder

1 tsp. soda

2 eggs

1/4 c. orange juice

3/4 c. honey

2 Tbsp. water

1 large packages chocolate chips

1 c. chopped nuts

1/2 c. finely chopped mixed candied fruit

1 1/4 c. sugar

### **CHOCOLATE CHERRY GLAZE**

1 - 6 oz. pkg. chocolate chips

1 stick margarine

2 eggs

1/4 tsp. almond flavoring

1/3 c. finely chopped maraschino cherries

Sift together dry ingredients, except sugar. Bring sugar, honey, and water to a boil over moderate heat. Remove from heat and cool. Stir in chocolate chips, candied fruit, eggs, orange juice, and nuts. Gradually blend in flour and spice mixture. Store in air tight container for 3 days at room temperature for the ingredients to "Marry." Spread in an 11x17 inch jelly roll pan and bake in 325 degree oven for 35 to 40 minutes. Let cool completely; spread with glaze.

Combine chocolate and margarine in top of double boiler. When melted, add eggs and flavoring. Stir until it thickens--Remove and add cherries.  
Given to me by Maurine Eklund

Elizabeth Coffman

### **MICROWAVE BROWNIES**

1/2 c. margarine  
2 sq. unsweetened chocolate  
1 c. sugar  
2 eggs  
3/4 c. self-rising flour  
1 tsp. vanilla  
3/4 c. chopped nuts

Grease a 9 inch glass baking dish; set aside. In a microwave-safe dish, combine butter and chocolate. Microwave at MEDIUM for 2 to 4 minutes or until melted, stirring occasionally. Stir in sugar, eggs, flour, vanilla, and nuts in the order given. Spread in prepared pan. Place dish on inverted saucer in microwave oven. Microwave on HIGH for 4 to 6 minutes, rotating dish 1/4 turn every 2 minutes. Cool directly on counter top.

Maxileen Dill

### **CHOCOLATE OATMEAL COOKIES**

3 c. sugar, 1/2 c. cocoa  
3 sticks margarine  
3/4 c. milk  
4 1/2 c. quick oats  
3/4 c. peanut butter

Mix sugar, cocoa, margarine, and milk. Bring to a boil on medium heat. Boil 7 minutes. Remove from heat. Stir in peanut butter and oats. Spoon onto wax paper. Do not use fine or extra fine sugar. Blue Bonnet margarine works best.

Dinah Harris

### **APPLE SQUARES**

1 c. sugar  
1 egg  
1/2 c. oil  
1 tsp. vanilla  
1/2 tsp. salt  
2 c. diced apples  
1 c. raisins  
1 1/2 c. plain flour  
1/2 tsp. cinnamon  
1/2 tsp. soda

Mix sugar, egg, oil, vanilla, and salt. Add apples, raisins, flour, cinnamon, and soda. Press in 9x12 inch pan. Sprinkle with cinnamon and sugar. Bake at 350 degrees for 40 or 45 minutes. Cool and cut in squares.

Ruby Blankenship

### **CAKE MIX COOKIES**

1 pkg. cake mix  
1/2 c. (packed) brown sugar  
2 Tbsp. soft butter  
2 Tbsp. honey  
2 eggs  
1 c. chopped nuts

Combine cake mix, brown sugar, butter, honey, and eggs. Stir in nuts. Drop by spoonfuls onto cookie sheet. Bake at 375 degrees for 10 to 12 minutes. Yields 5 dozen.

Lorene Jowers

### **CHOCOLATE CHIP COOKIES**

1 c. butter  
1 c. brown sugar  
1 tsp. vanilla  
1-12 oz. pkg. chocolate chips  
1 1/2 c. chopped nuts  
1 c. sugar  
2 eggs  
2 c. flour  
2 1/2 c. Quaker Oats (bring to a powder in blender)

1 tsp. baking powder  
1/2 tsp. salt  
4 oz. Hershey's bar, melted

Cream butter, eggs, sugar, and vanilla. Mix flour, powdered oats, salt, and baking powder in separate bowl. Mix creamed and dry ingredients. Add chocolate chips, melted chocolate bar, and nuts. Place dough (golf ball size or smaller) on an ungreased cookie sheet. Bake at 350 degrees for 8 minutes. (They will appear shiny and moist until they are cool.)

Pauline Shugart

### **CHOCOLATE-COCONUT MERINGUE COOKIES**

1 1/2 sticks oleo  
1/2 c. light brown sugar  
1/2 c. regular sugar  
3 eggs, separated  
1 tsp. vanilla  
2 c. sifted flour  
1/4 tsp. salt  
1 tsp. baking powder  
1/4 tsp. baking soda  
1 c. chocolate chips  
1 small can coconut  
3/4 c. chopped nuts  
1 c. light brown sugar

Blend oleo, 1/2 cup brown sugar, regular sugar, egg yolks, and vanilla. Beat for 2 minutes on medium speed, scraping bowl often. Sift dry ingredients together and mix into the first mixture thoroughly. Spread or pat dough in a slightly buttered 9x13 inch pan. Sprinkle with chocolate chips, then nuts and coconut. Beat egg whites until frothy and add 1 cup brown sugar slowly and beat until stiff. Spread over the dough mixture and bake at 350 degrees for about 35 to 40 minutes. Cool. Cut into bars.

Martha Sheehy

### **CHRISTMAS COOKIES**

1 lb. margarine  
2 1/2 c. sugar  
5 c. flour, unsifted

1/2 tsp. salt  
3 eggs, beaten  
1 tsp. soda  
2 Tbsp. water  
2 slices red pineapple, chopped  
2 slices green pineapple, chopped  
1/4 c. green cherries, chopped  
1/4 c. red cherries, chopped  
1 1/2 c. nuts, chopped  
1 c. golden raisins

Cream margarine and sugar. Add eggs, flour, and soda, dissolved in water. Dust with flour the candied fruit, nuts, and raisins. Add to above mixture. Put into refrigerator until cold. Make into rolls about 1 1/2 inches in diameter and 6 to 8 inches in length. Freeze. Wrap and store in freezer until needed. To bake: Preheat oven to 325 degrees. Slice cookies about 1/4 inch and bake for 8 to 10 minutes. Do not brown.

Mary K. Butler

### **CHURCH WINDOW COOKIES**

1-12 oz. pkg. chocolate chips  
1/4 lb. (1 stick) margarine  
1 c. chopped walnuts  
1-10 1/2 oz. pkg. colored mini marshmallows  
1 c. flaked coconut

Melt margarine and chips; cool for 5 minutes. Add nuts and colored marshmallows (the secret of the name). Mix well. Divide coconut in half. Sprinkle on 2 pieces of waxed paper. Spoon 1/2 of cookie mixture on each piece of paper. Roll up tightly to make 2 rolls (3 inch logs). Refrigerate until firm. Cut in slices and serve.

Sue Shuttleworth

### **COCONUT MACAROONS**

1-8 oz. pkg. shredded coconut  
2/3 c. sweetened condensed milk (1/2 of 15 oz. can)  
1 tsp. vanilla

Combine coconut and condensed milk. Add vanilla; mix thoroughly. Drop teaspoon of mix on a well greased cookie sheet, 1 to 1 1/2 inches apart. Bake at 350 degrees for 8 to

10 minutes or until very slightly browned. Let cool for a few minutes; remove from cookie sheet. Cool a little more. Should make 2 dozen cookies.

Pauline Shugart

### **DATE NUT FINGERS**

2 eggs  
1/2 tsp. vanilla extract  
1/2 c. all-purpose flour  
1 c. chopped nuts  
1/2 c. sugar  
1/2 tsp. baking powder  
1/2 tsp. salt  
1-8 oz. pkg. dates, chopped  
Confectioner's sugar

Beat eggs till foamy; beat in sugar and vanilla. Sift dry ingredients and stir into first mixture. Stir in dates and nuts. Spread in greased 8 inch pan. Bake at 325 degrees for 20 to 25 minutes or until top has a dull crust. Cut into finger size pieces while still warm; cool, and then remove from pans. Roll into confectioner's sugar. Yield: 20 or 22 pieces.

Susan Scates

### **DATE NUT FINGERS**

1 stick melted margarine  
1 c. sugar  
1 beaten egg  
1-8 oz. pkg. chopped dates  
1 tsp. vanilla  
1/2 c. chopped nuts  
2 c. Rice Krispies  
Coconut

Mix margarine, sugar, egg, and dates. Cook slowly for 10 minutes. Stir every minute as this will burn easily. Start timing when it begins to bubble; remove from heat. Add vanilla, nuts, and Rice Krispies. Mix well and let cool (not cold). Roll into finger size rolls, then in coconut. Cover shallow pan with wax paper; lay rolls on this. Put in refrigerator for 1 hour. Store in covered container and they will keep for days in refrigerator.

Wilma Bruce

### **DATE ROLLED COOKIES**

1 c. shortening  
2 c. brown sugar  
2 eggs, beaten  
2 tsp. vanilla  
3 1/2 c. flour  
1/2 tsp. salt  
2 tsp. baking powder

#### **MIXTURE:**

1 c. sugar  
1 c. dates  
1 Tbsp. butter  
Pinch of salt  
1 Tbsp. flour  
1/2 c. water  
2 tsp. vanilla  
Nuts (if you wish)

Cream shortening and sugar; add vanilla, eggs, flour (sifted) with salt and baking powder. Mix well. Roll out to thickness of 1/4 inch. MIXTURE: Cook the mixture ingredients until it thickens. Let it cool. Roll the date mix inside of dough, somewhat like a jelly roll. Wrap the jelly rolls in wax paper and place in the refrigerator overnight. Take from refrigerator, slice crosswise 1/4 inch thick, and bake for 10 minutes at 350 degrees.

Janice Wadley

### **DORA FRIZZELL'S OLD-FASHIONED TEA CAKES**

1 heaping c. sugar  
1 egg  
1/2 c. milk  
2 tsp. baking powder  
1 1/2 c. lard  
1 tsp. vanilla  
Flour

Blend all ingredients. Add enough flour to make dough stiff. Roll real thin. Bake at 375 degrees until light brown. Makes 6 dozen.

Jenny Frizzell

### **DOUBLE DELICIOUS COOKIE BARS**

1/2 c. margarine or butter  
1 1/2 c. graham cracker crumbs  
1-14 oz. can Eagle Brand milk  
1-12 oz. pkg. semi-sweet chocolate chips  
1 c. Reese's peanut butter chips  
1 c. peanut butter chips or 1 c. chocolate chips and 1 1/2 tsp. shortening (optional garnish)

Preheat oven to 350 degrees (325 degrees for glass dish). In 13x9 inch baking dish, melt margarine in oven. Sprinkle crumbs evenly over melted margarine. Pour Eagle Brand milk evenly over crumbs. Top with chocolate chips and peanut butter chips. Press down firmly. Bake for 25 to 30 minutes or until lightly browned. Cool. TO GARNISH: Melt 1 cup peanut butter chips or 1 cup chocolate chips with 1 1/2 teaspoons shortening. Drizzle over top. Cut into bars. Store, loosely covered, at room temperature.

Edna Wallace

### **FRUIT COOKIES**

1/2 c. margarine  
1 1/2 c. sugar  
3 eggs, beaten  
3 c. plain flour, unsifted  
3 tsp. cinnamon  
1 tsp. allspice  
1 qt. pecans, chopped  
1 tsp. soda  
1/3 c. warm water  
1 lb. dates, chopped  
1 lb. candied pineapple, chopped  
1 lb. candied cherries, chopped

Cream margarine and sugar. Add eggs and soda, dissolved in 1/3 cup warm water. Mix well. Add dry ingredients to creamed mixture, less 1/2 cup flour to dust fruit and nuts. Add fruit and nuts. Drop on greased cookie sheet. Bake at 350 degrees for 10 to 12 minutes. Do not over bake. Makes about 200 cookies.

Mary K. Butler

### **GRANDCHILDREN COOKIES**

1 egg  
1 lb. margarine  
2 c. sugar  
4 c. all-purpose flour

Cream margarine, egg, and sugar. Add flour. Form into rolls and wrap in wax paper. Slice and bake at 350 degrees for 10 to 12 minutes.

Arba Milam Taylor

### **GRANDMOTHER RHODES' TEA CAKES**

3 eggs  
2 c. sugar  
3/4 c. margarine  
1 tsp. pure vanilla extract  
3 to 4 c. self-rising flour

Gradually add sugar to beaten eggs. Add margarine and vanilla. Add flour, enough for stiff dough. Roll very thin and cut out. Bake at 350 degrees for 8 to 10 minutes or until lightly browned.

Kathy Belew

### **GRANNY MELTON TEA CAKES**

1 c. sugar  
1/2 c. butter  
1 tsp. vanilla flavoring  
2 eggs  
1/4 tsp. salt  
2 1/4 c. self rising flour

Mix sugar and butter. Add eggs, salt, and vanilla. Mix well. Add flour, a little at a time. After mixing this, roll dough out and cut with cookie cutter. Place on ungreased cookie

sheet. Preheat oven at 450 degrees. Turn oven to 375 degrees and bake for 8 to 10 minutes.

Marguerite Nicholson

### **LACE COOKIES**

1 c. oatmeal  
1 c. sugar  
3 Tbsp. flour  
1 egg, beaten  
1 stick margarine, melted and cooled  
1 tsp. vanilla

Mix sugar, oatmeal, flour, and salt if desired. Add remaining ingredients and refrigerate, covered, for 4 hours or overnight. Drop by 1/2 teaspoon on unbuttered foil on cookie sheet. Bake at 325 degrees for 12 minutes or until slightly browned. Cool on foil before removing. Place cookies far apart or they will run together.

Edna Wallace

### **LEMON AND ORANGE COOKIES**

1 c. shortening  
2/3 c. sugar  
2 egg yolks  
1 tsp. vanilla  
2/3 tsp. salt  
2 Tbsp. orange rind, grated  
2 Tbsp. lemon rind, grated  
2 c. flour  
2 egg whites  
1/4 c. chopped pecans

Blend shortening and sugar. Add egg yolks, vanilla, orange, and lemon rinds; mix well. Add flour and salt. Roll into small balls; dip in egg whites and then into chopped pecans. Place on lightly greased cookie sheet and flatten with a fork. Bake for 12 minutes at 350 degrees.

Myrtle Goff

## **LEMON SQUARES**

1 1/2 c. flour  
1 1/2 sticks margarine  
1/2 c. powdered sugar  
3 eggs  
1 1/2 c. sugar  
3 Tbsp. flour  
1/8 tsp. salt  
1/3 c. lemon juice

Mix flour, margarine, and powdered sugar. Press into 9x13 inch pan and bake for 20 minutes at 325 degrees. Remove and allow to cool. Mix eggs, sugar, flour, salt, and lemon juice; pour over baked crust. Bake for 25 minutes in 325 degree oven. Cool and sprinkle with powdered sugar if desired.

Leigh Ann Caldwell

## **MONSTER COOKIES**

1 stick margarine  
1/2 lb. brown sugar  
1 c. sugar  
3 eggs  
1/2 Tbsp. white syrup  
Vanilla  
2 tsp. soda  
1 Tbsp. peanut butter  
6 oz. chocolate chips  
1 c. flour  
4 c. oats  
1 lb. M &M's, plain

Mix. Drop on greased cookie sheet. Bake for 10 to 15 minutes at 350 degrees.

Ruby Blankenship

## **NEIMAN-MARCUS CHOCOLATE CHIP COOKIES**

2 c. sugar  
2 c. butter  
4 eggs

2 tsp. vanilla  
4 c. plain flour  
5 c. blended oatmeal (use blender to blend oatmeal)  
1 tsp. salt  
2 tsp. baking powder  
2 tsp. baking soda  
24 oz. semi-sweet chocolate chips  
1-8 oz. Hershey's bar, grated  
3 c. chopped pecans

Cream butter and sugar. Add eggs and vanilla. Mix with flour, oatmeal, salt, baking powder, and soda. Add chips, grated chocolate, and nuts. Roll into 1 inch balls. Place 2 inches apart on ungreased cookie sheet. Bake for 6 to 10 minutes at 375 degrees. Don't overcook. This is the cookies they sell at Neiman-Marcus.

Barbara Garner

### **OATMEAL COOKIES**

1/2 c. margarine  
1/2 c. sugar  
1/2 c. brown sugar  
1 1/8 c. flour  
1/4 tsp. salt  
1/2 tsp. soda  
1 egg  
1/2 c. raisins  
1/2 c. dates, chopped  
1 c. nuts, chopped  
1 tsp. vanilla  
1 c. oats  
1 Tbsp. water (no more)

Greased cookie sheet. Heat oven to 375 degrees. Mix margarine and sugars. Add egg, water, and vanilla. Mix flour, salt, and soda, then add raisins, dates, nuts, and oats. This dough will be very stiff. Do not add any water. Drop on cookie sheet. Bake for 8 to 9 minutes.

If you use self-rising flour, leave out salt and soda.

Brenda Kelley

### **OLD-FASHIONED MOLASSES COOKIES**

8 c. all-purpose flour  
4 tsp. baking soda  
1/4 tsp. salt  
1 Tbsp. ginger  
1 tsp. cinnamon  
3 c. molasses  
1 c. lard, shortening  
1/2 c. butter (margarine)  
10 Tbsp. boiling water

Sift, and then measure the flour. Sift 4 cups flour with the baking soda and salt. Combine the molasses, melted shortening, and boiling water. Blend well. To the molasses mixture, add the remaining 4 cups flour. Stir until smooth. Add the dry ingredients gradually, beating after each addition. Chill for 1 hour. Turn onto a lightly floured board. Roll 1/4 inch thick. Cut with a large cookie cutter. Sprinkle with sugar. Bake at 425 degrees for 15 minutes. Makes 5 dozen cookies.

Libby Johnson Skelton

### **ORANGE BALLS**

1 box vanilla wafers  
1 small can frozen orange juice concentrate  
1 box powdered sugar  
Pecans (as many as you want)  
Coconut  
1 stick of margarine, melted

Mash vanilla wafers. Pour into large bowl. Mix into wafers the margarine, orange juice (do not dilute), powdered sugar, and pecans. Make sure mixture is thoroughly mixed. Roll into balls and then roll balls in coconut.

These will be good for at least 3 weeks if kept in the refrigerator.

Tami Richmond

### **ORANGE SLICE COOKIES**

4 eggs  
2 c. flour  
1 box brown sugar  
Pinch of salt

1 tsp. vanilla  
1 c. oleo  
1 c. chopped nuts  
12 large orange slices, chopped  
1 c. chopped dates

Cream oleo and sugar. Add eggs and beat well. Sift flour over chopped mixture and add to other ingredients. Bake at 325 degrees in flat pans for 30 minutes. Cool and cut into squares.

Ruby Blankenship

### **PEANUT BUTTER CHOCOLATE SQUARES**

2 sticks oleo  
1 lb. box powdered sugar  
12 oz. semi-sweet chocolate chips  
1 c. peanut butter  
1 1/2 c. graham cracker crumbs

Melt oleo in medium saucepan. Remove from heat and stir in peanut butter, graham cracker crumbs, and powdered sugar; mix well. Press mixture into ungreased 9x13 inch pan. Melt chocolate chips and spread over top of above mixture. Chill for 30 minutes or more. Cut into 1 1/2 inch squares.

Martha Sheehy

### **PEANUT BUTTER BARS**

1 c. peanut butter  
2/3 c. melted butter  
3 eggs  
2 c. packed brown sugar  
1 tsp. vanilla  
1 c. sifted plain flour  
1/2 tsp. salt  
3/4 c. sifted powdered sugar  
2 tsp. water  
1/4 c. chocolate chips  
1 Tbsp. shortening

Preheat oven to 350 degrees. In mixing bowl, combine peanut butter and melted butter. Add eggs, brown sugar, and vanilla; mix well. Stir in flour and salt. Beat till smooth. Spread in greased 13x9x2 inch pan. Bake in 350 degree oven for about 35 minutes or till toothpick inserted in center comes out clean. Meanwhile, stir together powdered sugar and water till smooth. In saucepan, melt chocolate mixture over warm cookies. Cool; cut into bars.

Sherry Miller

### **POLKA DOT COOKIES**

1/2 c. margarine  
1/4 c. sugar  
1/2 c. brown sugar, packed  
1 egg, slightly beaten  
1 tsp. vanilla  
2 c. flour  
1 tsp. baking powder  
1/4 tsp. salt  
1/4 c. milk  
1/4 tsp. soda  
1-6 oz. pkg. chocolate chips  
1/2 c. chopped green maraschino cherries  
1/2 c. chopped red maraschino cherries  
1/2 c. chopped pecans

Cream margarine and sugar. Blend in egg and vanilla. Sift together flour, baking powder, soda, and salt; add to cream mixture alternately with milk, mixing well after each addition. Stir in chocolate chips, nuts, and cherries. Place rounded teaspoons of dough on greased baking sheet. Bake in a moderate oven at 375 degrees for 10 to 12 minutes.  
Yield: 4 dozen cookies.

Willie Mae Hayes

### **SHERRY'S COOKIES**

#### **CRUST:**

1/2 c. butter or margarine, melted  
1 c. flour, sifted  
2 Tbsp. sugar

#### **FILLING:**

1 1/2 c. brown sugar  
2 Tbsp. flour  
1 c. nuts, chopped fine

**ICING:**

2 Tbsp. butter or margarine, melted  
1 c. confectioner's sugar  
1 tsp. vanilla

Mix crust. Pour in 9x13 inch Pyrex dish. Cook in oven at 350 degrees for 10 minutes.  
Mix filling; spread over crust. Cook at 300 degrees for 20 to 25 minutes. When cool, mix icing and spread. Cut into 2 inch squares. Serve and enjoy.

Vivian Blankenship

**SNICKERDOODLES**

1 1/2 c. sugar  
1/2 c. softened margarine  
1/2 c. shortening  
2 eggs  
2 3/4 c. all-purpose flour\*  
2 tsp. cream of tartar  
1 tsp. baking soda  
1/4 tsp. salt  
3 Tbsp. sugar  
3 tsp. ground cinnamon

Heat oven to 400 degrees. Mix 1 1/2 cups sugar, margarine, shortening, and eggs in large bowl. Stir in flour, cream of tartar, baking soda, and salt. Shape dough by rounded teaspoonfuls into balls. Mix 3 tablespoons sugar and the cinnamon; roll balls in mixture. Place about 2 inches apart on ungreased cookie sheet. Bake until set, 8 to 10 minutes. Immediately remove from cookie sheet. Makes about 6 dozen cookies.

\* If using self-rising flour, omit cream of tartar, baking soda, and salt.

Deborah Scott

**SOUR CREAM CASHEW DROPS**

**COOKIES:**

2 c. flour  
1 tsp. baking powder

3/4 tsp. baking soda  
1/4 tsp. salt  
1 egg  
1/2 c. soft butter  
1/2 c. sour cream  
6 3/4 oz. cashews  
1 c. brown sugar  
1 tsp. vanilla

**FROSTING:**

4 oz. cream cheese  
2 Tbsp. butter  
3 Tbsp. cream  
1 tsp. vanilla  
1/2 tsp. salt

Preheat oven to 375 degrees. Grease cookie sheets. Mix flour, baking powder, soda, and salt; set aside. In blender, put egg, butter, brown sugar, vanilla, and sour cream. Blend until smooth, and then add nuts. Chop coarsely. Add this mixture to the dry ingredients, mixing well. Drop by teaspoons onto cookie sheet. Bake for 10 minutes. Cool. Makes about 5 dozen. Mix all frosting ingredients and spread on cookies. These freeze well.

Becky Neal

**SUGAR COOKIES**

2 eggs  
2/3 c. oil  
1/2 tsp. vanilla  
1/2 lemon  
3/4 c. sugar  
2 c. self-rising flour

Beat eggs. Stir in oil, vanilla, and lemon. Add sugar and flour; mix well. Drop on ungreased cookie sheet. Mash with bottom of glass. Bake at 400 degrees for 10 minutes.

Mary Goff

**SUGAR COOKIES**

2 sticks margarine

1 c. oil  
1 c. sugar  
1 c. powdered sugar  
2 eggs  
4 c. plain flour, unsifted  
1 tsp. soda  
1 tsp. salt  
1 tsp. vanilla

Cream margarine, oil, and sugars. Add eggs; mix. Add flour, soda, salt, and vanilla. Mix well. Put in refrigerator overnight. Take 1 teaspoon of dough; roll into a ball. Place on cookie sheet. Flatten with bottom of glass dipped in sugar to keep from sticking. Bake in preheated oven at 350 degrees for 10 to 12 minutes.

Mary K. Butler, Beth Martin

### **TEA CAKES**

2 sticks oleo  
1 egg  
1 tsp. vanilla  
1/2 tsp. soda  
1 c. sugar  
2 1/2 c. flour  
1/4 tsp. salt

Cream oleo, egg, sugar, and vanilla. Add flour, soda, and salt. Mix well. Make into 3 rolls and refrigerate till cold. Slice thin and bake at 350 degrees till light brown. May freeze dough.

Gwen Stewart

### **TOLL HOUSE PEANUT BUTTER COOKIES**

2 1/4 c. unsifted flour  
2 1/2 tsp. baking powder  
1/2 tsp. salt  
2/3 c. softened butter  
2/3 c. peanut butter  
1 1/4 c. sugar  
1 1/4 c. firmly packed brown sugar  
1 tsp. vanilla

3 eggs  
1-12 oz. pkg. Nestle semi-sweet chocolate morsels

Preheat oven to 350 degrees. In small bowl, combine flour, baking powder, and salt; set aside. In large bowl, combine butter, peanut butter, sugar, brown sugar, and vanilla; beat until creamy. Add egg, 1 at a time, beating well after each. Gradually beat in flour mixture. Stir in chocolate morsels. Drop by teaspoon onto cookie sheet. Bake for 8 to 10 minutes.

Don't over bake; will be too crunchy.

Angie Scott Larson

### **UNBELIEVABLE COOKIES**

1 c. peanut butter  
1 c. sugar  
1 egg

Mix peanut butter and sugar together. Add egg and mix. Roll into balls. Put on an ungreased cookie sheet and flatten with a fork. Bake at 350 degrees for 10 minutes.

Inita McPeake

### **WAGON WHEEL COOKIES**

2 c. sugar  
4 eggs  
2 tsp. vanilla  
1/2 c. melted shortening  
4 sq. melted chocolate  
2 c. flour  
2 tsp. baking powder  
1 tsp. salt  
1/2 c. chopped walnuts or pecans

Beat together sugar, eggs, and vanilla. Add shortening and chocolate. Add flour, baking powder, salt, and nuts. Blend well. Chill for several hours. Roll into balls and roll in confectioner's sugar. Place on baking sheet, 2 inches apart. Bake at 350 degrees for 10 to 15 minutes. Take out before they look done for a chewier cookie.

Deborah Scott

## **YUMMY SQUARES**

1/2 c. butter  
1 c. sugar  
1 1/2 c. cake flour  
2 egg yolks  
1 tsp. vanilla  
1 tsp. baking powder  
1/2 tsp. salt  
**TOPPING:**  
2 egg whites  
1 c. chopped nuts  
1 1/2 c. brown sugar

Cream butter and sugar. Add egg yolks. Add sifted dry ingredients and vanilla. Spread in a greased and floured pan, size 9x13 inches. **TOPPING:** Beat egg whites until stiff. Add 1 1/2 cups brown sugar and 1 cup chopped nuts. Spread evenly over batter and bake at 350 degrees for about 25 minutes. Cool and cut into squares.

Carolyn Cole Taylor

## **BLUE RIBBON BROWNIES**

2/3 c. oil  
2 c. sugar  
4 eggs  
1 1/3 c. self-rising flour  
3/4 c. cocoa or less  
2 tsp. vanilla  
1/8 tsp. salt

Lightly grease (with Crisco) and flour well a 9x13 inch pan. Combine all ingredients and mix well by hand. Bake at 325 degrees for 35 to 40 minutes.  
One cup of chopped pecans may be added if desired.

Joyce White

## **CREME DE MENTHE BROWNIES**

1 box Betty Crocker supreme brownie cake mix

2 c. powdered sugar  
1 stick butter, softened  
2 Tbsp. crème de menthe  
9 Tbsp. butter  
1 3/4 c. chocolate chips

Mix and bake cake mix as directed on box. Do not over bake. Cool. Mix sugar, 1 stick of butter, and crème de menthe. Spread over cake. Melt 9 tablespoons butter and chocolate chips. Spread over the top. Refrigerate until the glaze is firm. DO NOT LEAVE IN REFRIGERATOR.

Mayrene Threadgill

### **LEMON BARS**

1 Duncan Hines yellow cake mix  
2 eggs  
1/3 c. oil  
1 or 2 (8 oz.) pkg. cream cheese, softened  
1/3 c. sugar  
1 Tbsp. lemon juice

Mix cake mix, 1 egg, and oil until crumbly. Reserve 1 cup. Pat remainder of mixture into 9x13 inch pan. Bake at 350 degrees for 15 minutes. Beat cream cheese, sugar, 1 egg, and lemon juice until smooth and spread over baked layer. Sprinkle with 1 cup of reserved mixture. Bake for 15 minutes longer. Cool and cut.

Kitty Miller

### **LEMON BARS**

2 c. flour  
2 sticks butter (not margarine)  
2 c. sugar  
4 Tbsp. flour  
1 tsp. baking powder  
1/2 tsp. salt  
5 Tbsp. fresh squeezed lemon juice  
1/2 tsp. lemon rind  
4 beaten eggs

Mix 2 cups sifted flour and 2 sticks melted butter. Press in bottom and sides of 11x15 inch cookie sheet. Bake at 325 degrees until golden brown, about 25 minutes. Mix sugar, 4 tablespoons flour, baking powder, salt, lemon juice, and lemon rind, then add beaten eggs. Pour onto crust and bake for 30 minutes at 350 degrees. Sprinkle with 1/2 cup powdered sugar after baked.

Carolyn Singleton

### **LEMON BARS**

1/2 c. butter  
1/4 c. powdered sugar  
1 c. flour  
2 eggs, beaten  
2 Tbsp. flour  
2 Tbsp. lemon juice  
1 c. sugar  
1/2 tsp. baking powder  
1 Tbsp. grated lemon peel

Mix butter, powdered sugar, and flour. Pat in an oblong pan. Bake at 350 degrees for 15 minutes. Mix egg, 2 tablespoons flour, lemon juice, sugar, baking powder, and lemon peel. Pour over crust. Bake at 350 degrees for 15 minutes. Sprinkle with powdered sugar. Cool. Cut into bars.

Pauline Shugart

### **CINNAMON STICKS**

1/2 lb. butter  
1 1/2 tsp. cinnamon  
1 c. sugar  
1 egg yolk  
2 c. sifted flour  
1 c. chopped nuts  
1 egg white

Cream butter and sugar. Add slightly beaten egg yolk. Add flour and cinnamon. Make dough and put in refrigerator to cool. When mixture is firm, spread on cookie sheet, a little less than 1/4 inch thick. Glaze top with just enough egg white to cover. Sprinkle with nuts and cook for 30 minutes at 300 degrees or until edges are brown even though it may not seem so in center. Cut immediately in 1 inch by 2 inch strips.

This was a favorite of Mary V. Austin.

Pam Myracle

### **LEMON AND ANISE SUGAR TWISTS**

Sugar

1 sheet frozen puff pastry (half of 17 1/2 oz. pkg., thawed)

1 egg (beaten with 1 tsp. milk, 3 Tbsp. sugar, 1 tsp. grated lemon peel, 2 tsp. anise seed)

Preheat oven to 350 degrees. Sprinkle work surface with sugar. Set pastry atop sugar and roll out to 1/8 inch thickness. Brush with glaze. Combine 3 tablespoons sugar and lemon peel in small bowl. Sprinkle over pastry. Sprinkle with anise seed. Cut pastry crosswise into 1 inch wide strips. Pick up each pastry strip, twist several times, and place on ungreased cookie sheet, pressing ends onto sheet. Bake until golden brown and crisp, about 20 minutes. Cool on rack before serving.

Bonnie Rogers (Mrs. Kent Rogers)

### **PUTTIN ON THE RITZ**

1 c. chopped dates

1 can Eagle brand milk

1 c. chopped pecans

Ritz crackers

ICING:

8 oz. cream cheese

4 tsp. margarine

1 tsp. vanilla

1 box powdered sugar

Cook dates, milk, and pecans on very low heat until thick. Cool; put spoonful on top of Ritz cracker. Bake 8 minutes at 350 degrees. Cool. ICING: Mix cream cheese, margarine vanilla, and powdered sugar. Ice every cookie.

Brenda Kelley

### **RICH CHOCOLATE CHIP TOFFEE BARS**

2 1/3 c. all-purpose flour  
2/3 c. packed light brown sugar  
3/4 c. (1 1/2 sticks) butter or margarine  
1 egg, slightly beaten  
2 c. (12 oz. pkg.) HERSHEY'S Semi-Sweet Chocolate Chips, divided  
1 c. coarsely chopped nuts  
1 can of (14 oz) sweetened condensed milk (not evaporated milk)  
1 3/4 c. (10 oz. pkg.) SKOR English Toffee Bits or HEATH BITS O'BRICKLE Almond Toffee Bits, divided

Heat oven to 350 degrees. Grease 13x9x2 inch baking pan. Combine flour and brown sugar in large bowl. Cut in butter until mixture resembles coarse crumbs. Add egg; mix well. Stir in 1 1/2 cups chocolate chips and nuts; set aside 1 1/2 cups mixture. Press remaining crumbs mixture onto bottom of prepared pan. Bake 10 minutes. Pour sweetened condensed milk evenly over hot crust; top with 1 1/2 cups toffee bits. Sprinkle reserved crumb mixture and remaining 1/2 cup chips over top. Bake 25 to 30 minutes or until golden brown. Sprinkle with remaining 1/2 cup toffee bits. Cool completely in pan on wire rack. Cut into bars. About 48 bars.

Arba Milam Taylor

### **FUDGE BROWNIES**

1 stick butter  
1 c. sugar  
1 well beaten egg  
4 tbsp. chocolate  
1 c. flour  
Dash of salt  
1 tsp. vanilla  
1/2 c. chopped nuts, optional

Cream butter and sugar. Add egg and mixing chocolate, flour, salt, vanilla, and nuts. Spray pan with Pam. Bake 325 degrees for 35 minutes.

Marion Becvar, Gladys Fuller

### **LIGHT BROWNIES**

1 c. self rising flour  
1 c. brown sugar  
1 stick oleo

1 egg  
1 tsp. vanilla  
Dash of salt

Mix all ingredients. Spray pan with Pam. Bake 325 degrees for 35 minutes.

Gladys Fuller, Marion Becvar

### **SIMPLY FUDGY BROWNIES**

1/4 c. baking cocoa  
1/2 c. vegetable oil  
2 eggs  
1 c. sugar  
1 tsp. vanilla extract  
3/4 c. all-purpose flour  
1/8 tsp. salt  
1/2 c. chopped nuts  
1/2 c. milk chocolate chips

In a small bowl, combine cocoa and oil until smooth. In another bowl, beat eggs. Add the sugar, vanilla and cocoa mixture; mix well. Stir in flour and salt just until moistened. Fold in nuts.

Pour into a greased 8 in square baking pan, sprinkle with chocolate chips. Bake 325 for 30 minutes or until a wooden toothpick comes out clean. Cool on a wire rack. Yield: 16 brownies.

Jonnie Neal

### **OREO BALLS**

1 pkg. Oreos (1 lb. approx.)  
1 8 oz. pkg. cream cheese  
White chocolate or almond bark

In a blender or food processor, pulverize Oreos. They should look like black sand. Pour into mixing bowl and mix thoroughly with cream cheese (I used a pastry cutter) until mixture is crumbly. Shape into balls. Refrigerate until firm. Dip into melted white chocolate. Makes about 3 dozen.

Gail White

## **BUTTERSCOTCH MERINGUE BARS**

1 c. butter-flavored shortening  
1/2 c. sugar  
1/2 c. packed brown sugar  
3 egg yolks  
1 tbsp. water  
3 tsp. vanilla extract  
2 c. all-purpose flour  
1/4 tsp. baking soda  
1/4 tsp. salt  
1 c. butterscotch chips

### **MERINGUE:**

3 egg whites  
1 c. packed brown sugar  
1 c. chopped walnuts

In a mixing bowl, cream shortening and sugars. Beat in egg yolks, water and vanilla. Combine the flour, baking soda and salt; gradually add to creamed mixture. Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with butterscotch chips and pat lightly.

For meringue, in a small mixing bowl, beat egg whites until stiff peaks form. Gradually add brown sugar, beating well. Spread over chips. Sprinkle with walnuts and gently press into meringue. Bake at 350 degrees for 25 - 30 minutes or until golden brown. Cool on a wire rack. Cut into bars. Refrigerate leftovers. Yields: 3 dozen.

Brenda Kelley

## **PECAN HALVES COOKIES**

1/2 c. margarine, softened  
1/4 c. sugar  
1 - 3 oz. pkg. cream cheese, softened  
1 1/2 c. flour  
Pecan halves  
Confectioner sugar

Thoroughly blend margarine, cream cheese and sugar. Add flour and mix well. Shape teaspoon dough into balls. Press pecan halves in center of cookies. Bake 400 degrees for 12 minutes. Cool cookies a little bit and roll in confectioner sugar.

Do not over cook. They will not brown. I have used plain flour and self-rising flour and can't tell the difference.

Brenda Kelley

### **BUTTER MELTAWAYS**

1/2 c. butter, softened  
1/2 c. vegetable oil  
1/2 c. sugar  
1/2 c. confectioner sugar  
1 egg  
1/2 tsp. vanilla  
2 1/4 c. all-purpose flour  
1/2 tsp. baking soda  
1/2 t. cream of tartar

In a mixing bowl, cream butter, oil and sugars. Add egg and vanilla. Combine flour, baking soda and cream of tartar; gradually, add to the cream mixture. Chill for several hours or overnight. Drop by rounded teaspoonfuls, 2 inches apart on ungreased baking sheet. Flatten with a fork dipped in flour; sprinkle with sugar. Bake 350 degrees for 13 to 15 minutes or until lightly browned. Cool on wire racks. Makes 4 dozens. Do not substitute anything for the butter.

Leona Taylor

### **CAKE MIX COOKIES**

1 Duncan Hines cake mix, flavor of your choice  
1/2 c. oil  
2 eggs  
2 Tbsp. water  
Nuts, chocolate chips, cherries, or your choice

Mix first four ingredients together well. Add nuts or whatever you chose to put in them. Drop on cookie sheet with teaspoon. Bake 350 degree oven for 10 to 12 minutes. You can change these many different ways.

Frances Thrower

## **FRITO COOKIES**

1 (10 oz.) pkg. regular Fritos  
1 c. white sugar  
1 c. white Karo syrup  
1 c. smooth peanut butter  
1 t. vanilla

Grease 9 x 13 inch pan. Spread Fritos evenly over bottom of pan. Bring the sugar and Karo to boil. Boil 1 1/2 minutes. Take off heat and stir in the peanut butter & vanilla. Pour this over the Fritos evenly. When cool cut into bars. These are so easy and so good.

Barbara Blankenship

## **RICE KRISPIE TREATS**

1 c. Karo syrup, light or dark  
1 c. creamy or chunky peanut butter  
1 c. sugar  
6 c. Rice Krispie cereal

Grease a 9 x 13 x 2 inch pan. In a large saucepan over low heat stir together syrup, butter and sugar. Stirring constantly, bring to a boil for 3 minutes. Remove from heat and add cereal. Toss to coat well and press into pan. Cool and cut into squares.

Gail Taylor

## **CHEWY CREAM CHEESE COOKIES**

1 - 3 oz. cream cheese  
1 stick of butter (not margarine)  
1/2 c. finely ground pecans  
1 c. sugar  
1 c. flour

Cream cheese and butter should be at room temperature. Cream butter, cream cheese and sugar until well blended. Add flour slowly until blended with mixture. Stir in nuts. Preheat oven to 375 degrees. Drop teaspoon size mixture onto un-greased cookie sheet. Press mixture with a glass dipped in water to form cookie. Bake until edges are slightly brown. **DO NOT OVER COOK.** I usually double the batch and use 8 ounces cream cheese instead of 6 ounces.

Tammy Middleton

### **CHOCOLATE PEANUT CLUSTERS**

2 Tbsp. peanut butter  
1-6 oz. pkg. butterscotch morsels  
1-6 oz. semi-sweet chocolate morsels  
2 c. salted Spanish peanuts

Combine peanut butter, butterscotch morsels, and chocolate morsels in a heavy saucepan. Place over low heat and cook, stirring constantly, until melted. Stir in peanuts. Drop by rounded teaspoonfuls onto waxed paper; chill until firm. Store in a covered container in refrigerator. Yields: About 4 dozen.

Georgia Cross

### **TWO TONE CANDY**

12 oz. Butterscotch Morsels  
12 oz. Semi-sweet chocolate chips  
1/2 c. raisins  
1/2 c. chopped nuts

Melt butterscotch morsels and add raisins. Pour in greased pan 7x11 inch. Melt chocolate chips, add nuts and pour on top of butterscotch mixture. Cut in small squares.

Carolyn Swift

### **CHOCOLATE PEANUT BUTTER CLUSTERS**

1-6 oz. pkg. semi-sweet chocolate chips  
1-12 oz. pkg. peanut butter chips  
1-12 oz. pkg. salted Spanish peanuts

Combine both packages of chips in a 2 quart microwave bowl. Microwave on HIGH (100%) for 3 or 4 minutes or until melted. Stir halfway through cooking. Stir in peanuts. Drop by teaspoons onto waxed paper. Let set until firm. Store in airtight container.

Annette Fitzgerald

### **MICROWAVE COCOA FUDGE**

3 2/3 c. (1 lb. box) powdered sugar, sifted  
1/4 c. milk  
1/2 c. cocoa  
1/2 c. butter or margarine, cut into pieces  
1 Tbsp. vanilla  
1/2 c. chopped nuts, optional

Combine sifted powdered sugar, cocoa, milk, and butter or margarine in large microwave proof bowl. Microwave on HIGH for 2 to 3 minutes or until butter or margarine is melted. Stir until mixture is smooth. Stir in vanilla and nuts if desired; blend well. Spread into buttered 8 inch square pan; cool. Cut into squares.

Barbara Stuckey

### **CARAMEL CORN**

1 c. dark Karo  
1 c. light Karo  
1 c. sugar  
1 c. brown sugar  
1 Tbsp. water  
1/2 tsp. salt  
1/4 c. butter  
1/2 tsp. soda  
6 qt. popped popcorn

Cook Karo, sugars, water, and salt to soft ball stage. Add butter. Cook to hard ball stage. Remove from heat. Add soda. While foaming, stir over 6 quarts of corn. Spread on table to cool.

Ronda Taylor, given by Grandma Stuckey

### **CARAMEL CORN**

20 c. dry popped corn  
1 c. peanuts and/or pecans  
2 c. brown sugar

1/2 c. corn syrup  
1/2 c. sorghum molasses  
1 c. margarine  
1/2 tsp. soda

Combine sugar, corn syrup, molasses, and margarine; boil for 5 minutes (rolling boil). Stir often. Remove from heat; add soda. Mix well. Quickly pour mixture over popped corn and nuts (in large pan). Mix well and cook in 250 degree oven for 1 hour. Stir every 15 minutes.

Pat Brooks

### **POPCORN BALLS**

3/4 to 1 c. unpopped popcorn  
1-10 1/2 oz. pkg. miniature marshmallows  
1/2 c. butter

Pop the corn. Remove unpopped kernels. Melt marshmallows and butter in double boiler. Add food coloring if desired. Pour over popcorn. Shape into balls. Wrap in plastic wrap; tie with colored ribbons. Yield: 18 medium servings

Ernestine Sisson

### **BROWN SUGAR CANDY**

2 c. white sugar  
2 c. brown sugar  
1/2 c. white Karo syrup  
1 c. sweet milk  
1 Tbsp. butter

Cook on medium heat until smooth and thickened. Beat while cooking. Before pouring on greased platter, add 1 cup walnuts (black) and 1 teaspoon vanilla. Beat. Very good.

Elizabeth Stanford

### **BUTTERSCOTCH FUDGE**

1 c. chopped walnuts  
1-7 oz. marshmallow cream  
1 1/2 c. sugar  
2/3 c. evaporated milk  
1/4 c. margarine  
1/4 tsp. salt  
1 (12 oz.) butterscotch morsels  
1 tsp. orange extract  
1 tsp. grated orange rind

Foil lined 8 inch square pan. In heavy saucepan, combine marshmallow cream, sugar, milk, butter, and salt to a full rolling boil over moderate heat, stirring constantly. Boil for 5 minutes. Remove from heat. Add morsels. Stir until they are melted and mixture is smooth. Stir in orange extract and orange rind. Stir in walnuts. Pour in prepared pan. Chill in refrigerator until firm, about 2 hours.

Margaret McPeake

### **AUNT BILL'S CANDY**

6 c. sugar  
2 c. Pet milk  
1 Tbsp. white syrup  
1 stick butter  
1/4 tsp. baking soda  
1 tsp. vanilla  
2 lb. chopped pecans (9 c.)

Caramelize 2 cups sugar by melting it in heavy skillet. Combine 4 cups sugar, milk, and syrup in large heavy saucepan; bring to boil while the first mixture is caramelizing. Pour caramelized sugar slowly into boiling mixture, stirring constantly. Cook at 245 degrees. Remove from heat and immediately add soda, stirring vigorously as it foams up. Add butter and stir only until melted. Cool for 20 minutes. Add vanilla and beat until thick and creamy. Add pecans. Pour into buttered 9x15 inch pan. When cold, cut into squares. Keeps long time in tight container. Makes 4 pounds.

Martha Sheehy

### **CHOCOLATE FUDGE**

1 c. white sugar  
1 1/2 c. brown sugar

3 Tbsp. cocoa  
1/4 tsp. salt  
1/2 c. or 1/4 lb. butter  
1/4 c. chopped pecans or walnuts  
1 tsp. vanilla  
1/2 c. milk

Cook all ingredients, except nuts and vanilla, to a soft ball stage. Add pecans or walnuts and vanilla as it cools; beat. Pour in lightly buttered dish; cut into squares.  
Very good.

Ailene Taylor

### **CHOCOLATE COVERED RITZ-PEANUT BUTTER CRACKERS**

1 box Ritz crackers  
Peanut butter  
1 lb. chocolate bark

Melt chocolate over low heat. Spread crackers with peanut butter. Top with another cracker. Dip in melted chocolate. Place on wax paper until cool. Store in covered canister in a cool place.

Elizabeth Ward

### **CHOCOLATE TOFFEE**

1 stick oleo  
1 1/3 c. sugar, sifted  
1 Tbsp. white syrup  
3 Tbsp. water  
1/2 c. finely chopped pecans  
7 small Hershey's bars

Line 9x13 inch pan with foil; do not butter. Unwrap candy and set aside. Melt oleo in small heavy saucepan. Blend in sugar, syrup, and water. Boil and cook until mixture forms hard ball when dropped in water - quickly stir in nuts and pour into foil lined pan. Cover with candy bars. Lay lid to pan loosely over top for a few minutes until candy bars are soft, and then quickly spread chocolate over toffee. When very cold, break into pieces using a knife.

Martha Sheehy

## **CINNAMON CANDY**

4 c. sugar  
1 c. white Karo syrup  
1/2 tsp. food coloring  
1 c. water  
1 1/2 to 2 tsp. cinnamon oil  
3 or 4 heavy plastic mini ice cube trays sprayed with Pam

Mix sugar, water, and syrup in a saucepan over medium heat, stirring till sugar is dissolved. Using a candy thermometer, bring this mixture to 310 degrees. Remove from heat. Wait till mixture stops boiling, then add cinnamon oil and food color. Mix well and quickly (candy will begin to harden - do not inhale fumes when stirring - it can burn nose and throat). Immediately pour mixture into mini ice cube trays. Let cool for approximately 2 hours. Twist trays to pop out candy. Store in an airtight container. Can use other flavorings: Anise, clove, peppermint, etc.

Cathy Duke Rains

## **CAN'T FAIL DIVINITY**

1 1/2 c. sugar  
Pinch of salt  
1/3 c. water  
1 pt. jar marshmallow crème  
1/2 c. chopped nuts or candied fruit (optional)  
1 tsp. vanilla (optional)

Boil sugar, water, and salt till it forms a hard ball (not too hard) in cold water. Place marshmallow crème in mixing bowl and slowly stir in hot syrup. Continue stirring until slightly stiff or holds a peak. Fold in nuts or candied fruit and flavor. Drop from spoon onto waxed paper or buttered plate.

Wanda L. Whitlatch

## **FOOL PROOF CANDY**

1 c. broken nuts  
1-6 oz. pkg. semi-sweet chocolate chips

1/4 lb. butter or oleo  
1 tsp. vanilla  
2 c. sugar  
1 small can Pet milk  
10 large marshmallows

In a large bowl, put nuts, chips, butter and vanilla; set aside. In a saucepan, mix sugar, milk, and marshmallows. Place on low heat and stir until sugar is dissolved. Over high heat, cook until mixture comes to a boil. Reduce heat to low and cook for 15 minutes. Pour over first mixture in a bowl and stir until chocolate and butter is melted. Pour in a buttered dish and cut into squares when cooled.

Kathleen Rhodes

### **M & M'S MIX**

2 c. salted peanuts  
1/2 c. M&M's candies  
1/2 c. almonds  
1/2 c. raisins  
1/2 c. dates  
2 Tbsp. sunflower seeds  
1 Tbsp. sesame seeds (optional)

Combine all ingredients. Store in container. Yield: 4 cups.

Imogene Frye

### **PEANUT BRITTLE**

2 c. white sugar  
1 c. white Karo syrup  
1/2 c. water  
1 Tbsp. butter  
2 c. raw peanuts  
1/2 tsp. vanilla  
1 1/2 tsp. soda

Spray Pam lightly on large cookie sheet and set aside (I use 2 small ones). Combine sugar, syrup, and water. Boil and stir constantly until thermometer reaches 220 degrees. Add nuts and butter; stir until thermometer reaches 300 degrees (about 15 minutes). Stir

in soda and vanilla; mix quickly. After soda and vanilla are completely mixed, dump onto cookie sheet. Spread and let set until hardens. Break into pieces.

Imogene Frye

### **PEANUT BUTTER BALLS**

16 oz. crunchy peanut butter  
1 lb. confectioner's sugar  
1 stick margarine, softened  
6 oz. chocolate chips  
1/2 pkg. German's chocolate  
1/4 bar paraffin

Mix well peanut butter, confectioner's sugar, and butter. Shape into balls. Melt chocolates and paraffin in double boiler. Dip balls in chocolate. Let dry on wax paper. Makes approximately 75 balls.

Beverly Lawson

### **MARY BARTHOLOMEW'S PEANUT BUTTER CANDY**

1 box powdered sugar  
1 small can Pet milk  
1 jar Hippolite crème  
1 pt. jar crunchy peanut butter  
1 Tbsp. vanilla

Mix Hippolite crème and peanut butter in bowl. Cook milk and sugar until forms soft ball to cold water. Add vanilla and pour into mixture, stirring until cool. Drop by spoon on waxed paper.

Robbie Wallace

### **PEANUT BUTTER-CHOCOLATE BALLS**

1 c. creamy peanut butter  
1 c. confectioner's sugar  
1 Tbsp. honey  
6 sq. semi-sweet chocolate

1 Tbsp. shortening  
2 c. peanuts, chopped

In medium bowl, mix peanut butter, confectioners sugar, and honey, kneading with hands if necessary. Shape into 3/4 inch balls. Place in jelly roll pan. Cover and refrigerate until firm (2 hours). Melt chocolate and shortening in 1 quart pan over low heat, stirring occasionally. Remove from heat and let cool slightly. Use toothpick to spear chilled balls and carefully dip into chocolate mixture, then dip into finely chopped peanuts. Place on wax paper lined pans. Cover loosely and refrigerate till set, about 1 hour. Store in tightly covered container in refrigerator or freeze to use within 1 month. Makes about 6 dozen, about 65 calories each.

Willie Donovan

### **PEANUT BUTTER CRISPIX**

1 stick oleo  
12 oz. peanut butter chips  
1 c. smooth peanut butter  
1-14 oz. box Crispix  
1 lb. powdered sugar

Melt and mix oleo, chips, and peanut butter. Pour this mixture over Crispix. Toss until coated. Pour out on wax paper. Separate and allow to dry. Store in airtight container. Delicious!

Joyce White

### **PEANUT BUTTER FUDGE**

1 c. brown sugar  
1 c. white sugar  
1 tsp. vinegar  
1 Tbsp. Karo syrup  
1/2 c. sweet milk  
1/2 c. peanut butter  
1 tsp. vanilla

Cook in iron skillet until it can make a soft ball in cool water; remove from fire and add peanut butter and vanilla. Stir until mixed well. Pour in buttered dish and cut in squares. You can add nuts and/or coconut.

Kathleen Rhodes

### **PECAN PRALINES**

1 box light brown sugar  
3/4 can evaporated milk (9 oz.)  
3 Tbsp. butter  
1 1/2 c. pecans

Mix all ingredients in a heavy pan. Cook over low heat until sugar is melted. Cook over medium heat to soft ball stage. Stir constantly. Remove from heat. Cool slightly; beat until mixture starts to thicken. Drop by tablespoon on wax paper or buttered foil. Ailene uses 1 1/2 cups pecan.

Shirley Green, Ailene Taylor

### **PINK DIVINITY**

3 c. sifted sugar  
3/4 c. white syrup  
3/4 c. water  
3 egg whites  
3 oz. box cherry Jell-O  
1 c. chopped nuts

Cook sugar, water, and syrup in heavy saucepan until it forms a hard ball when dropped into cold water. When the syrup mixture is almost ready, beat egg whites until foamy and slowly add dry Jell-O while still beating; beat until stiff peaks form. Pour syrup slowly over egg white mixture, beating continually until thick. Add nuts. Pour into slightly buttered pan. When cool, cut into small pieces.

Martha Sheehy

### **POTATO CANDY**

1 small white potato  
Confectioner's sugar  
Peanut butter

Cook 1 small white potato in jacket until tender. Mash to remove lumps and then add enough confectioner's sugar to make dough that can be rolled out. One small potato will take 1 1/2 to 2 boxes sugar. Roll out on a confectioners sugared board or cloth. Spread with peanut butter and roll, jelly roll fashion, pinching edges together. Slice.

Mrs. Paul L. Phillips

## **TURTLES**

1-9 1/4 oz. pkg. caramels  
6 Hershey's bars  
1/2 stick Gulf wax paraffin  
3 Tbsp. Eagle Brand milk  
2 c. chopped pecans

Melt caramels and Eagle Brand together in double boiler. Add pecans; stir well. Dip out in small balls onto greased cookie sheets. Chill in refrigerator. Break Hershey's bars and paraffin into pieces. Melt in double boiler, blending well. To coat, dip pecan balls in chocolate with toothpick, 1 at a time. Return to cookie sheets and chill in refrigerator. Makes 4 dozen.

Sylvia Wallace

## **PEANUT BUTTER FUDGE**

14 oz. can Eagle® Brand Sweetened Condensed Milk (NOT EVAPORATED MILK)  
1/2 c. creamy peanut butter  
6 oz. pkg. white chocolate squares or white baking bars, chopped  
3/4 c. chopped peanuts  
1 tsp vanilla extract

Line 8 inch square pan with foil, extending foil over edges. Butter foil; set aside. In large saucepan, heat Eagle Brand milk and peanut butter over medium heat until just bubbly, stirring constantly. Remove from heat. Stir in white chocolate until smooth. Immediately stir in peanuts and vanilla. Pour into prepared pan; spread evenly. Cool. Cover and chill 2 hours or until firm. Use foil to lift candy out of pan. Sprinkle with additional chopped peanuts if desired. Cut into squares. Store leftovers covered in refrigerator.

Barbara McLamb

### **PRETZEL PATTIES**

1 pkg. small round pretzels  
1 pkg. of Rolo candy  
1 pkg. pecan halves

Preheat oven at 350 degrees. Place pretzels on cookie sheet. Place Rolo on top of pretzel. Place pecan half on top of Rolo. Put in oven for 4 minutes. Take out and give each pecan half a little push.

Great to take to a party when you need something quick.

Wanda McDaniel, Brenda Kelley

### **CAROLYN'S PEANUT BUTTER FUDGE**

1 pkg. almond bark  
1 c. creamy peanut butter  
1 c. chopped nuts

Melt almond bark in microwave. Add peanut butter and chopped nuts. Pour in buttered container. Cut in small blocks.

Carolyn Swift

### **CAROLYN'S TWO TONE CANDY**

12 oz. butterscotch morsels  
12 oz. semi-sweet chocolate chips  
1/2 c. raisins  
1/2 c. chopped nuts

Melt butterscotch and add raisins. Pour in greased pan 7 x 11 inch. Melt chocolate chips, add nuts and pour on top of other. Cut in small squares.

Carolyn Swift

### **PEANUT BUTTER BALLS**

1 c. graham cracker Mix

1 lb. powder sugar  
1 c. coconut  
1 c. pecans (or favorite nuts)  
1 c. peanut butter (crunchy or smooth)  
2 sticks butter  
1 tsp. vanilla  
2 - 12 oz. bags of Hershey's butterscotch morsels  
4 oz. paraffin wax

Mix together graham cracker mix, powder sugar, coconut, pecans, peanut butter, butter and vanilla. Roll into 1 ounce balls. Place on a cookie sheet and freeze. Makes about 200 balls.

Melt butterscotch morsels with paraffin wax in double boiler. Dip balls into wax.

Mother's Cookbook - Cathy Medley

## **PECAN PASTRIES**

Pastry dough:

1/2 c. butter  
5 Tbsp. sugar  
1/4 c. shortening  
1 egg  
1/2 tsp. vanilla  
2 1/4 c. all-purpose flour  
1/4 tsp. baking powder  
Dash of salt

Filling:

1/2 c. butter  
1 1/2 c. brown sugar  
3 Tbsp. granulated sugar  
1/2 c. honey  
1/2 lb. pecans, chopped  
3 Tbsp. whipping cream

Cream butter, sugar, and shortening until smooth. Add egg and blend. Add other ingredients. Do not over mix. Pat dough into 13x9 inch jelly roll pan. Prick with fork and bake at 350 degree oven for 12 minutes.

Prepare filling by combining butter, brown sugar, granulated sugar and honey in a saucepan. Boil for 3 minutes. Stir while cooking. Add pecans and whipping cream last. Spread over pre-baked pastry and bake for 25 minutes at 350 degree oven. Cut in squares.

Louise Walker

## **PECAN TASSIES**

### Cheese Pastry:

1 pkg. (3 oz.) cream cheese  
1/2 c. butter  
1 c. sifted all purpose flour

### Pecan Filling:

1 egg  
3/4 c. brown sugar  
1 Tbsp. butter  
1 tsp. vanilla  
Dash of salt  
2/3 c. pecan pieces

### Pastry:

Let cream cheese and butter soften at room temperature; blend together. Stir in flour. Chill 1 hour and then roll to 1/8 inch thickness. Cut into 3-inch circles. Place in ungreased miniature muffin pans (1 3/4 inch). Flute edges.

### Pecan Filling:

Beat together egg, brown sugar, butter, vanilla and salt until smooth. Place pecan pieces in pastry lined muffin tins; add egg mixture. Bake at 325 for 25 minutes or until filling is set. Cool before removing from pans. Makes 2 dozen.

Jonnie Neal

## **FOUR LAYER DELIGHT**

1 c. flour  
1 stick margarine  
1/2 c. chopped nuts  
1 c. powdered sugar  
1/2 container Cool Whip  
1-8 oz. pkg. cream cheese  
2 small pkgs. instant chocolate pudding  
3 c. milk

Make crust of 1 cup flour, 1 stick margarine, and 1/2 cup chopped nuts. Pat in bottom of Pyrex dish, 12x8 inches. Cook at 350 degree oven for 15 minutes. Set aside to cool.

Mix 1 cup powdered sugar, 1/2 container Cool Whip, and 1 (8 ounce) package cream cheese. Mix well and spread over crust. Beat 2 small packages of instant chocolate pudding and 3 cups milk until real stiff. Spread over cheese mixture. Next, top with other 1/2 of Cool Whip. Grated Hershey's bar over top; refrigerate.

Jamella Hayes

### **APPLE SNAPS**

1-3 oz. pkg. Jell-O (any flavor)  
3/4 c. boiling water  
1 3/4 c. well-chilled unsweetened applesauce  
1/4 tsp. cinnamon

Dissolve gelatin in boiling water. Mix in applesauce and cinnamon. Pour into dessert dishes; chill. Soft set in 30 minutes. Serves 5.

Willie Donovan

### **CHOCOLATE BONBONS**

1 can of Eagle Brand milk  
1 can flaked coconut  
1 can chopped pecans  
12 oz. chocolate chips  
1 stick margarine  
1 3/4 boxes confectioner's sugar  
1/4 lb. paraffin

Melt margarine; pour over pecans. Set aside pecans. Mix sugar, Eagle Brand milk, and coconut. Add pecans; mix well. Shape into 1 inch balls. Let stand overnight. Melt paraffin with chocolate chips. Use toothpicks to dip balls into chocolate mixture. Makes 100 to 125 balls.

Barbara Willis