

Peanut Butter Bars

With rich butterscotch frosting, these are no ordinary peanut butter bars...wow!

1½ c. graham cracker crumbs
1 c. butter, melted
16-oz. pkg. powdered sugar
1 c. peanut butter
12-oz. pkg. butterscotch chips

Try using creamy or crunchy peanut butter.

Angela

Combine first 4 ingredients together; mix well. Press into the bottom of a 13"x9" baking pan; set aside. Melt butterscotch chips in a double boiler; spread over crumb mixture. Refrigerate; cut into bars when cooled. Makes 24 bars.

*Angela Sims
Willow Springs, IL*

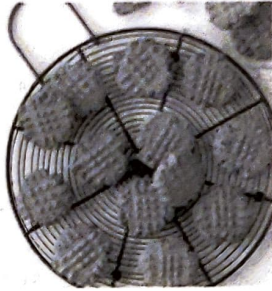
Angel Bars

A sweet, old-fashioned treat made with just four ingredients.

16-oz. pkg. angel food cake mix
22-oz. can lemon pie filling
1 c. sweetened flaked coconut or chopped walnuts
Garnish: powdered sugar

In a large bowl, mix together all ingredients except powdered sugar. Spread in a 13"x9" baking pan that has been greased on the bottom only. Bake at 350 degrees for 25 to 30 minutes. Sift powdered sugar over top while still warm; cut into squares. Makes 16 bars.

*Paula Spadaccini
Shelburne, VT*



Flourless Peanut Butter Cookies

★★★★☆

When my mother (who's now a great-grandmother) gave me this no-flour, gluten-free peanut butter cookie recipe about 15 years ago, I was skeptical, because it calls for only three ingredients (and no flour?!). But since then I've never had a failure. For these gluten-free peanut butter cookies—3 ingredients are all you need! —Maggie Schimmel, Wauwatosa, Wisconsin

TOTAL TIME: Prep: 15 min. Bake: 20 min.

YIELD: 2 dozen.

Ingredients

- 1 large egg, beaten
- 1 cup sugar
- 1 cup creamy peanut butter

Directions

1. In a large bowl, mix all ingredients. Roll level tablespoons into balls. Place on an ungreased baking sheet; flatten with a fork.
2. Bake at 350° for 18 minutes. Remove to a wire rack to cool.

Nutrition Facts

2 each: 197 calories, 11g fat (2g saturated fat), 18mg cholesterol, 105mg sodium, 21g carbohydrate (18g sugars, 1g fiber), 6g protein.

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RECIPE

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NUTTY COOKIE BARS

INGREDIENTS

- 1/2 Cup Butter, softened
- 2/4 Cup Brown Sugar
- 1 1/2 Cup Bisquick Mix
- 1 Cup Chocolate Chips
- 1/2 Cup Coconut
- 1 Cup chopped nuts

INSTRUCTIONS

1. Combine butter, brown sugar until creamy and smooth.
2. Add Bisquick, mix until well blended.
3. Press dough into a 9x13 pan, sprayed with cooking spray.
4. Bake in a preheated 325 degree oven for 20-25 minutes, or until golden brown.
5. Immediately after removing from oven, spread chocolate chips over top of crust, let sit for 3-4 minutes.
6. Using the back of a spoon, spread chocolate chips to cover the crust.
7. Sprinkle coconut and nuts over the top and gently press down. Let cool completely before cutting into squares.

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CHOW MEIN NOODLES

BUTTERSCOTCH MORSELS

CHOW MEIN NOODLES

COCKTAIL PEANUTS

MELT BUTTERSCOTCH

⊗ TAKE FROM HEAT (OR MICROWAVE)

STIR IN NOODLES & ~~NOODLES~~ NUTS

DROP ON WAX PAPER

WILL SET UP AS THEY COOL

PUT IN SEALED PAN

DO NOT NEED TO REFRIGERATE

PERSIMMON COOKIES

READY IN: 1 hr 10 mins

YIELDS: 5-6 dozen

INGREDIENTS

- 1 ½ cups sugar
- ½ cup shortening
- 1 cup persimmon pulp
- 1 egg
- 2 cups flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ teaspoon cinnamon
- ½ teaspoon nutmeg
- ¼ teaspoon clove
- 1 cup raisins
- 1 cup walnuts or 1 cup pecans
- powdered sugar

DIRECTIONS

1. In a large mixing bowl, cream together the sugar and shortening. Add the persimmon pulp and egg. Set aside.
2. Sift together the flour, soda, salt, nutmeg, cinnamon, and cloves.
3. Combine dry ingredients with persimmon mixture and blend well.
4. Add raisins and nuts.
5. Drop by teaspoonfuls on cookie sheet. Bake at 375 for 15 minutes. Remove from cookie sheet and dip in powdered sugar.



Southern Pecan Praline Cookies

Ingredients

3/4 cups of soft butter

1/4 cup brown sugar

1/4 cup white granulated sugar

1 cup all-purpose flour

1 cup of pecans or more if desired

Set the oven for 325 degrees. Mix all ingredients well. Drop by the teaspoon onto a cooking sheet. Bake for 10 minutes. Check edges for browning. Be sure not to burn. Cool cookies completely before glazing.

Ingredients for Glaze

1/4 cup brown sugar

1/4 cup of white granulated sugar

1 Tablespoon of whole milk to start. Add milk for desired consistency. Drizzle over completely cooled cookies.

FORGOTTEN COOKIES

Sherry Burkley Carnegie

2 egg whites

1 tsp vanilla

1 c. chopped pecans

$\frac{2}{3}$ c. sugar

1 small pkg. chocolate chips

Pinch of salt

Beat egg whites until foamy. Gradually add sugar and beat until stiff. Fold in remaining ingredients. Drop by teaspoonful onto a lightly greased cookie sheet. Place in oven that has been preheated to 350°. Turn oven OFF and forget about the cookies until morning.