

MONSTER COOKIES

(From recipes by Pat)

1 lb brown sugar (2 1/3 cups)	1/2 teaspoons baking soda
2 cups white sugar	1 1/2 cup peanut butter
2 sticks margarine	9 cups oatmeal
6 eggs	1/2 pound M&M's
1/2 tablespoon Karo syrup	1/2 pound chocolate chips

Cream sugars & butter, add eggs and beat. Add all other ingredients. Drop by tablespoon; flatten a little with a fork. Makes tons! (Recipe can be cut in half)

350° for 12 minutes.

RICE CHEX PARTY MIX

(From recipes by Pat)

(Not the same as the cereal box recipe)

2 cups Cheerios	2 cups pretzels
2 cups Cheez Its	2 cups mixed nuts
2 cups Rice Chex's	

Place ingredients in a roasting pan.

Mix

6 tablespoons margarine melted	2 teaspoons seasoned salt
4 teaspoons Worcestershire sauce	

Bake at 250° for one hour. Stir every fifteen minutes.

LEMONADE COOKIES

(Best of the Best from Minnesota cookbook)

1 cup margarine or butter
1 cup sugar
2 eggs
1 (6oz.) can frozen lemonade concentrate, thawed.
3 cups flour
1 teaspoon baking soda

Cream butter and sugar together. Add eggs; beat until fluffy. Sift flour and baking soda. Add alternately to cream mix with $\frac{1}{2}$ cup of lemonade concentrate. Drop from a teaspoon, $2\frac{1}{2}$ inches apart, on ungreased cookie sheet. (I use silpats on my cookie sheets) Bake in hot oven (400°) 8 minutes, until lightly browned around the edges. Brush hot cookies with remaining lemonade concentrate. Sprinkle with sugar. Remove to cooling racks. Makes 4 dozen small cookies.

This is a soft cookie. Best stored in a flat pan-only a double layer.

EXTRAORDINARY CHOCOLATE CHIP COOKIES

(Bettycrocker.com)

$1\frac{1}{2}$ cups butter or margarine, softened
 $1\frac{1}{4}$ cups granulated sugar
 $1\frac{1}{4}$ cups packed brown sugar
1 tablespoon vanilla
2 eggs
1 bag (24 oz/4 Cups) semisweet chocolate chips
4 cups all-purpose flour
2 teaspoons baking soda
 $\frac{1}{2}$ teaspoon salt

Preheat oven to 350° . In a large bowl, beat butter, sugars, vanilla and eggs until light and fluffy. Stir in flour, baking soda and salt. Dough will be stiff. Stir in chocolate chips.

Drop dough by tablespoonfuls 2 inches apart on ungreased cookie sheet. Flatten slightly. Bake 11 to 13 minutes or until light brown (centers will be soft). Cool 1 to 2 minutes; remove from cookie sheet to cooling rack. Makes about 6 dozen cookies.

MOUTHWATERING MOLASSES GINGERSNAPS

"Spicy & Rich"

(From Minnesota with love)

$\frac{1}{2}$ cup butter	1 teaspoon nutmeg
$\frac{1}{4}$ cup margarine	2 cups all-purpose flour
1 cup light brown sugar	dash salt
1 egg	$\frac{1}{2}$ teaspoon cloves
4 tablespoons molasses	1 teaspoon ginger
1 teaspoon cinnamon	2 teaspoons baking soda

Cream together butter & margarine. Beat in sugar. Add egg & molasses and beat well. Stir in remaining ingredients. Chill several hours or overnight. Roll into 1 inch balls. Place on lightly greased cookie sheets. Remove from cookie sheets and cool on racks.

Bake at 350° for 8 minutes. Makes 4 dozen.

BLIZZARD BARS

"To help cure cabin fever"

(From Minnesota with Love vol. II)

1 cup butter, softened	frosting:
1 cup packed brown sugar	1 (6oz.) package chocolate chips
$\frac{1}{2}$ cup granulated sugar	$\frac{3}{4}$ cup peanut butter
4 cups rolled oats	1 teaspoon vanilla
1 teaspoon vanilla	

Heat oven to 350°. Mix all bar ingredients until crumbly. Press into 15X10X1-inch pan. Bake 10 to 12 minutes. Cool. Heat frosting ingredients in a double boiler over hot water or microwave until chips are melted. Spread over bars. Cut into squares.

Makes 5 dozen

OATMEAL DROP COOKIES

(From Cooks.com)

$\frac{3}{4}$ cups raisins	1 teaspoons soda
1 c. shortening	$\frac{1}{4}$ teaspoons cinnamon
2 c. brown sugar	$\frac{1}{4}$ teaspoons cloves
2 c. oatmeal	1 $\frac{1}{2}$ c. flour
2 eggs	1 c. nuts

Cook raisins until plump in $\frac{1}{2}$ c. water. Drain raisins and put soda in water. Mix all ingredients. Chill dough. Drop cookies on lightly greased baking sheet or use parchment paper on sheet. Bake at 350° for minutes.

PEANUT BUTTER COOKIES

(Betty Crocker's Cookie Book)

$\frac{1}{2}$ cup shortening (half butter or margarine)	1 egg
$\frac{1}{2}$ cup peanut butter	1 $\frac{1}{4}$ cups flour
$\frac{1}{2}$ cup granulated sugar	$\frac{1}{2}$ teaspoons baking powder
$\frac{1}{2}$ cup brown sugar (packed)	$\frac{3}{4}$ teaspoons soda
	$\frac{1}{4}$ teaspoons salt

Mix shortening, peanut butter, sugars and egg thoroughly. Measure flour by dipping method or by sifting. Blend all dry ingredients and stir into shortening mixture.

Heat oven to 350°. Roll dough in 1 $\frac{1}{4}$ inch balls. Place 3 inches apart on lightly greased baking sheet. Flatten crisscross style with fork dipped in flour or sugar. Bake 10 to 12 minutes. Makes 3 dozen cookies.

S'MORE COOKIE BARS

(From The Imperial Margarine Recipe Collection)

Preparation Time: 10 minutes. Cook time: 25 minutes.

Makes 2 dozen bars

$\frac{3}{4}$ cup Imperial spread or any margarine will work (melted)

3 cups graham cracker crumbs

1 pkg. (6 oz.) semi-sweet chocolate chips (1 cup)

1 cup butterscotch chips

1 cup mini marshmallows

1 can (14 oz.) sweetened condensed milk

Preheat oven to 350°. In 13X9 inch baking pan, combine margarine with crumbs; press to form even layer. Evenly sprinkle with chocolate chips, then butterscotch chips, then mini marshmallows. Pour condensed milk evenly over mixture. Bake 25 minutes. or until bubbly. Cool completely. To serve, cut into squares. For easier cutting, refrigerate 1 hour.

BUCKEYE BROWNIES

(From Gooseberry Patch)

19 1/2 ounce package brownie mix

Prepare and bake brownie mix in a greased 13 x 9 inch baking pan according to package directions. Let cool.

2 cups powdered sugar

$\frac{1}{2}$ c. plus 6 T. butter/margarine, softened and divided

1 cup creamy peanut butter

6 oz. package semi-sweet chocolate chips

Mix together powdered sugar, $\frac{1}{2}$ cup butter/margarine and peanut butter; spread over cooled brownies. Chill one hour. Melt together chocolate chips and remaining 6 tablespoons butter, stirring occasionally. Spread over brownies. Let cool; cut into squares. Makes 2 to 3 dozen.

MAGIC COOKIE BARS

(From Eagle Brand)

- $\frac{1}{2}$ cup butter or margarine, melted
- 1 $\frac{1}{2}$ cups graham cracker crumbs
- 2 cups semisweet chocolate chips
- 1 $\frac{1}{3}$ cups flaked coconut
- 1 cup chopped nuts
- 1 (14 oz.) can sweetened condensed milk

Heat oven to 350°. Coat 13 X 9 inch baking pan with nonstick cooking spray.

Combine graham cracker crumbs and butter. Press into bottom or prepared pan. Pour sweetened condensed milk evenly over crumb mixture. Layer evenly with chocolate chips, coconut and nuts. Press down firmly with a fork. Bake 25 minutes or until lightly browned. Cool. Cut into bars. Store covered at room temperature.

GERMAN CHOCOLATE BARS

(From Betty Crocker)

- $\frac{2}{3}$ cup butter or margarine, softened
- 1 box Betty Crocker Super Moist German chocolate cake mix
- 1 cup semisweet chocolate chips
- 1 container Betty Crocker Rich & Creamy coconut pecan frosting.
- $\frac{1}{4}$ cup milk

Heat oven 350°. Lightly grease or spray bottom and sides of 13 X 9 inch pan.

Cut butter into cake mix, using pastry blend or fork, until mixture looks like fine crumbs. Press half of the mixture ($2\frac{1}{2}$ cups) in bottom of pan. Bake 10 minutes. Sprinkle chocolate chips over baked layer. Drop frosting by tablespoons over chocolate chips. Stir milk into remaining cake mixture. Drop by teaspoons onto frosting. Bake 24 to 28 minutes. until cake portion is slightly dry to touch; cool completely. Refrigerate until firm. Makes 48 bars.

FRUIT FILLED OATMEAL COOKIES

(Printed from COOKS.COM)

1 (17 oz.) can fruit cocktail	1 C. flour
2 C. rolled quick oats	1 C. brown sugar packed
$\frac{3}{4}$ C. raisins	1 teaspoons baking powder
1 teaspoons cinnamon	$\frac{3}{4}$ tsp salt
$\frac{1}{3}$ C. vegetable oil	1 egg
1 teaspoons vanilla	

Drain fruit cocktail well! In a large bowl, mix oat, flour, sugar, raisins, baking powder, cinnamon and salt. Stir in fruit cocktail, making sure all fruit is covered. Mix oil, egg and vanilla in small bowl. Stir into cocktail mixture just until moistened. Drop by spoonfuls onto greased baking sheet. Bake 350° for 20 to 25 minutes. Makes 3 dozen cookies

CRISPY OAT COOKIES

1 c. butter, softened	1 teaspoon baking soda
1 c. sugar	$\frac{1}{2}$ teaspoon salt
1 c. brown sugar	1 c. regular oats, uncooked
1 egg	1 c. crushed corn flakes
1 c. vegetable oil	$\frac{1}{2}$ c. flaked coconut
1 teaspoon vanilla	$\frac{1}{2}$ c. chopped pecans
3 $\frac{1}{2}$ c. flour	

Cream butter, add sugars and beat well. Add egg, beat well. Add oil and vanilla and mix well. Combine flour, soda and salt. Add to creamed mixture. Stir in oats and remaining ingredients. Place 1" balls on ungreased cookie sheets. Flatten balls with fork. Bake at 325° for 15 minutes.

SUGAR CRINKLES

1 c. shortening	2 1/2 c. flour
1 1/2 c. sugar	2 teaspoon baking powder
2 large eggs	1/2 teaspoon salt
1 teaspoon lemon extract	colored sugar
1 teaspoon vanilla extract	

Beat shortening. Add 1 1/2 cups of sugar mixing until fluffy. Add eggs and flavorings, beating until blended. Combine flour, baking powder and salt. Gradually add to shortening mixture, beating well. Cover and chill. Shape into 1" balls. Roll in sugar. Place on ungreased baking sheets and bake at 350° for 8-9 minutes until barely golden. Let cool 2 minutes on cookie sheet.

Bonus Recipes - Here are the 2 that didn't get into the mix.

FABULOUS FRUIT BARS

(Betty Crocker)

Base:

2 pouches (1 lb. 1.5 oz. each)
Betty Crocker sugar cookie mix
1 cup butter or
margarine, softened
 $\frac{1}{2}$ teaspoon almond extract
2 eggs

Filling:

1 can (21 oz.) cherry pie filling

Topping:

1 cup powdered sugar
1 tablespoon milk
 $\frac{1}{4}$ teaspoon almond extract

Heat oven to 350°. Spray bottom and sides of 13X9-inch pan with cooking spray. In a large bowl, stir base ingredients until soft dough forms. Press half of dough in bottom of pan. Spread pie filling over dough. Drop remaining dough by teaspoonfuls over filling. Bake 45 to 50 minutes or until golden brown. Cool 10 minutes.

In a small bowl, stir topping ingredients until smooth. If necessary, add additional milk, 1 teaspoon at a time, until thin enough to drizzle. Drizzle glaze over warm bars. Store covered at room temperature. (Option: Serve warm with a scoop of ice cream.)

MOCK TWIX BARS - NO BAKE BARS

(Printed from COOKS.COM)

Escort or Club crackers	$\frac{1}{4}$ C. milk
$\frac{2}{3}$ C. sugar	$\frac{2}{3}$ C. peanut butter
$\frac{1}{2}$ C. brown sugar	$\frac{1}{2}$ C. butterscotch chips
$\frac{1}{2}$ C. butter or margarine	$\frac{1}{2}$ C. chocolate chips
1 C. graham cracker crumbs	

Grease 9X13 pan. Layer pan with crackers. Mix sugar, butter, graham crackers and milk together and boil for 5 minutes. Pour over crackers. Cover with another layer of crackers. Heat peanut butter and chips until melted. Pour over crackers and chill. Cut into bars and serve.