

Safety Tips For Cooking With Kids

Here are some basic safety tips to practice each time you cook together.

1. Wash hands with soap and hot water before handling food and ingredients. To be sure you wash them clean enough, sing the ABC song or count to 20 while you scrub.
2. Read through a recipe and set out the ingredients and utensils on the counter or on a tray before you begin.
3. Secure loose clothing and pull hair back. Roll up your sleeves and tie an apron around your waist.
4. Never stand on a chair to get height. If necessary, use a child-size or small, secure stool.
5. Don't let children handle knives, blenders, food processors or other electrical or sharp equipment without adult supervision or with wet hands. An adult should also be present when lighting matches, opening the oven or turning on the stove.
6. Keep pot handles turned away from the edge of the stove so they don't catch on anything and spill over.
7. Use oven mitts when handling hot pots or oven racks.
8. Wipe up spills right away. It's easier to get them up when they're fresh, and you won't slip on a wet floor.
9. Clean up as you go along.
10. Do not eat raw dough that contains eggs because raw eggs can make you sick. If you're cutting up raw meat or fish, be sure to wash the knives or cutting boards in hot soapy water before you use them for anything else. Otherwise, you risk spreading bacteria that can make you sick.



Our Family Home Evening Recipe Booklet

Made with Love from Our
Family to Yours

Oreo Cheesecake Cups (makes 16)

16 Oreos (you might need extra if some break)
16 ounces cream cheese (at room temperature)
2/3 cup granulated sugar
1 tablespoon flour
2 eggs
2 egg yolks

- Line 16 muffin cups with paper liners.
- Carefully separate cookies into halves. Using the halves with the white filling, put one in each paper muffin cup, filling-side up. Break the other halves of the cookies into small crumbs; set crumbs aside.
- Beat the cream cheese, sugar, eggs and egg yolks with an electric mixer for approximately 5 minutes.
- Spoon a small amount of cream cheese mixture on top of each cookie half in each of the muffin cups.
- Using half of the reserved cookie crumbs, sprinkle a small amount of crumbs on top of each cheese cup.
- Cover with more cream cheese mixture, filling each muffin cup to within 1/4 inch of the top. (You should use all of the filling).
- Bake at 350° for 20-25 minutes or until a knife or toothpick inserted in the center comes out clean.
- Let cool for 15-20 minutes.

Topping

1 cup sour cream
2 tablespoons sugar

- Beat sour cream and sugar until well blended.
- Spread on top of each cooled cheese cup.
- Garnish with a sprinkling of remaining cookie crumbs.
- Store, covered in refrigerator.

Ice Cream Treat

1/2 gallon vanilla ice cream
1 large container Cool Whip
crushed cream-filled chocolate sandwich cookies (Oreos, Hydrox, etc.)

- Soften ice cream and stir in Cool Whip.
- Add crushed cookies according to taste.
- Return to freezer to harden.

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Sugar-Free Popsicles

You can use different flavors of Kool-Aid and gelatin to suit your taste.

3 ounce package sugar-free Jell-O
1 package artificially sweetened Kool-Aid
2 cups boiling water
2 cups cold water

- Dissolve Jell-O and Kool-Aid in boiling water. Mix in cold water.
- Pour mixture into popsicle molds and freeze til firm.

Fruit and Orange Dip

8 ounce package cream cheese (cut up)
7 ounce jar marshmallow creme
2 teaspoons shredded orange peel
2 tablespoons orange juice
1/2 cup broken walnuts (optional)
Various fruits

- Beat together cream cheese, marshmallow creme, orange peel, and juice.
- Fold in broken walnuts if desired.
- Alternately thread fruit on wooden skewers. Serve with cream cheese mixture.

Candy Apple Fruit Dip

One 8 ounce package cream cheese
3/4 cups brown sugar
1/4 cup sugar
1 tablespoon vanilla
Apples, strawberries, or bananas

- Combine cream cheese, brown and white sugars, and vanilla in food processor. Blend lightly. Chill.
- Serve with fruit wedges.

Chocolate Clusters

1 cup semisweet chocolate chips
1 cup butterscotch chips
1 cup peanuts
1 cup chow mein noodles

- In a large saucepan, over low heat, melt chocolate chips and butterscotch chips.
- Remove from heat and immediately add peanuts and chow mein noodles. Mix until well coated.
- Drop onto a wax-paper-lined cookie sheet until set and chilled.

Pig Licking Good Cake

1 yellow cake mix (lemon also works well)
11 ounce can mandarin oranges (drained, reserve syrup)
3 eggs
1/3 cup oil (applesauce may be substituted)

- Heat oven to 350°. Grease sides and bottoms of two 8 or 9 inch pans, or one 13 x 9 x 2-inch.
- Place dry mix in large bowl. Add syrup from oranges plus however much water is needed to equal 1 1/3 cups.
- Add eggs and oil, beat til moistened. Add oranges. Beat (medium speed) two minutes.
- Pour into pans, bake immediately—33-36 minutes for 8" pans, 28-31 for 9" pans.
- Cool in pan on rack for 15 minutes. Remove from pan, cool completely.

Frosting:

20 ounce can crushed pineapple, drained
12 ounces Cool Whip
3 ounces instant vanilla pudding

- Mix pineapple and Cool Whip together. Slowly add the pudding mix.
- Frost cooled cake.

Scripture Cake (Spice Cake)

You may read the scripture references to your family and let them figure out what the ingredients are.

2 cups *1 Kings 4:22* (flour)
1 1/2 cups *Jeremiah 6:20* (sugar)
2 teaspoons *Amos 4:5* (1 tsp. baking soda and 1 tsp. baking powder)
2 *Chronicles 9:9* (spices— 1 tsp. cinnamon, 1/4 tsp. ground cloves, 1/4 tsp. nutmeg)
pinch of *Leviticus 2:13* (salt)
1 cup *Judges 4:19, last clause* (milk)
1/2 cup *Judges 5:25, last clause* (butter)
3 large *Jeremiah 17:11* (eggs)

Note: May add 1/2 teaspoon vanilla if desired

- Heat oven to 350°. Grease sides and bottoms of a 13 x 9 x 2-inch pan.
- In a bowl combine *1 Kings, Jeremiah 6:20, Amos, 2 Chronicles and Leviticus*.
- Add *Judges 4:19 and 5:25*. Beat with an electric mixer on medium speed til combined. Beat two minutes on high.
- Add *Jeremiah 17:11* and beat two minutes more.
- Pour batter into pan. Bake for 30-35 minutes or til a toothpick inserted near the center comes out clean.
- Cool on a wire rack.

Texas Sheet Cake

1 cup margarine
1 cup water
4 tablespoons cocoa
2 cups flour
2 cups sugar
1 teaspoon salt
1 teaspoon baking soda
2 eggs
1/2 cup sour cream (or buttermilk)

- Bring margarine, water, and cocoa to a full boil over medium heat, stirring constantly so not to burn.
- Remove from heat and add dry ingredients, mix well with electric mixer.
- Beat eggs and sour cream (or buttermilk) together, then add chocolate mixture.
- Pour into greased and floured jellyroll pan (10 x 15).
- Bake at 350° for 15-20 minutes (toothpick should come out clean).

Frosting:

1/2 cup margarine
4 tablespoons cocoa
6 tablespoons milk
4 cups powdered sugar
1 teaspoon vanilla
1 cup chopped nuts (optional)

- Bring first 3 ingredients to a boil over medium heat.
- Remove from heat and beat in last three ingredients.
- Spread on cake as soon as you remove it from the oven.

Dump Cake

1 can cherry pie filling
1 can crushed pineapple (drained)
1 package yellow or white cake mix
1 cup margarine (melted)
1 cup chopped nuts (optional)
whipped cream

- Place pie filling in the bottom of buttered 13 x 9 x 2-inch pan. Layer pineapple on top.
- Sprinkle dry cake mix evenly over fruit. Sprinkle on nuts if desired.
- Drizzle margarine over top of cake.
- Bake at 350° for 50 minutes. Eat warm or cooled down. Serve with whipped cream on top.

Buckeyes

1 1/2 cups peanut butter
6 cups powdered sugar
1 cup butter or margarine (softened)
1/2 teaspoon vanilla extract
4 cups semisweet chocolate chips

- Blend peanut butter, sugar, butter, and vanilla (dough will look dry).
- Roll into 1 inch balls and place on a wax-paper-lined cookie sheet.
- Poke a toothpick into the top of each ball (to be used later as the handle for dipping) and chill in freezer until hard (1/2 hour).
- Melt chocolate chips in the top of a double boiler (use very low heat, not much hotter than tap water or the chocolate will get grainy. This will take awhile).
- Dip frozen peanut butter balls in chocolate holding onto the toothpick. Leave a small portion of peanut butter showing at the top to make them look like Buckeyes.
- Put back on the wax-paper-lined cookie sheet and refrigerate 2 hours.

Microwave Caramel Corn

1 cup unpopped popcorn
1/2 cup margarine
1 cup brown sugar
1/4 cup light Karo corn syrup
1 teaspoon vanilla
1/2 teaspoon baking soda

- Pop popcorn, sorting out unpopped kernels. Pour into large brown paper sack.
- Melt margarine, sugar, and corn syrup in microwave on high (in a large microwave-safe bowl) til boiling. Let boil for two minutes.
- Add vanilla and baking soda to mixture and stir.
- Pour mixture onto popcorn (inside the paper sack) and stir well with a wooden spoon.
- Cook in microwave on high for 1 1/2 minutes. Take out of the oven and shake.
- Cook for one minute longer (making sure not to burn).
- Pour onto wax-paper-covered counter top. Separate when cool.

Quick Pink Popcorn Balls (makes 12)

10 cups popped popcorn
1 cup light Karo corn syrup
3 ounce package cherry Jell-O
1/2 cup sugar

- Combine corn syrup and sugar in a heavy pan. Cover with lid and heat to boiling.
- Remove from heat and add Jell-O. Stir until dissolved.
- Place popcorn in large buttered bowl. Cover with syrup mixture and stir until all kernels are covered. Shape into balls using rubber gloves to protect hands from heat.

Jackie's Chewy Oatmeal Cookies

1 cup margarine (melted)
2 cups quick cooking oats (dry)

- Mix and let stand.

1 cup sugar
1 cup brown sugar
2 eggs
1 teaspoon vanilla
1/2 teaspoon cinnamon
1/2 teaspoon salt
1 teaspoon baking soda
2 cups flour
raisins and/or nuts (optional)

- Cream sugars and eggs. Add vanilla, cinnamon, salt, and baking soda by hand.
- Add oat mixture *and* flour mixing well with a wooden spoon. May add raisins and/or nuts if desired.
- Bake at 350° for 12 minutes or until lightly browned. Let sit on cookie sheet 1 minute before removing.

Scripture Cookies

3/4 cup *Psalms 55:21* (first clause)
1/3 cup 2 *Nephi 26:25* (first clause)
1 1/2 cups *Jeremiah 6:20*
2 large *Isaiah 10:14*
2 cups *1 Kings 4:22*
1 teaspoon *Solomon's Song 4:14*
1 teaspoon *D & C 101:39*
1/2 teaspoon *Matthew 13:33*
3 cups *D & C 89:17* (for the horse)
1 cup *1 Samuel 30:12* (second clause)

- Read *Proverbs 23:14* to see what to do with the first four ingredients.
- Add remaining ingredients.
- Drop by spoonfuls onto greased cookie sheet.
- Read *History of Joseph Smith 1:37* and *D & C 133:11* to find out what's next.
- Bake at 350° for 15 minutes.

Answers in order: butter, milk, sugar, eggs, flour, cinnamon, salt, baking soda, oats, raisins, beat, bake, watch. Makes oatmeal cookies.

Apricot Bars

1 1/2 cups flour
1 teaspoon baking powder
1/4 teaspoon salt
1 1/2 cups rolled oats
1 cup brown sugar
3/4 cup margarine
3/4 cup apricot preserves

- Preheat oven to 375 degrees.
- Sift together flour, baking powder, and salt; stir in oats and brown sugar. Cut in margarine until crumbly.
- Pat 2/3 of the crumb mixture into a 7 x 11-inch pan. Spread preserves and cover with remaining crumb mixture.
- Bake for 35 minutes or until browned. Cool before cutting.

Apple Crisp

8 large tart apples (Granny Smith) —sliced
1 1/2 cups sugar, divided
2 teaspoons cinnamon
1 1/2 cups plus 2 tablespoons flour, divided
2/3 cup butter or margarine

- Preheat oven to 350.
- Layer apples in a buttered 13 x 9 x 2-inch pan.
- Mix 1/2 cup of the sugar, cinnamon, and 2 tablespoons of flour. Sprinkle over apples and mix gently.
- In a bowl, mix remaining flour (1 1/2 cups) and sugar (1 cup) together. Cut in butter til crumbly. Sprinkle evenly over apples.
- Bake 50 - 60 minutes or til apples are tender and topping is lightly browned.
- May serve warm with vanilla ice cream.

Cherry Puffs

12 Puff pastry shells
1 can cherry pie filling
1 teaspoon almond extract
3/4 cup whipping cream
sugar (to taste)

- Bake frozen puffs pastries 20 minutes at 400°. Remove from oven and pull tops off.
- Stir extract into cherry pie filling. Ladle filling in bottom shell. Replace the tops.
- Return to oven for 10 minutes. Serve immediately.
- While pastries are baking, whip cream to stiff peak stage, adding sugar to taste. Top cherry filled shells with whipped cream.

Strawberry Heaven

10-inch angel food cake
1 pint strawberries, mashed
1 tablespoon milk
12 ounces Cool Whip Lite, divided
1 pint strawberries, sliced
strawberry halves
fresh mint leaves

- Cut cake horizontally into 3 layers. Place 1 cake layer on a serving plate.
- In a large bowl, stir mashed strawberries and milk into 1 1/2 cups of the whipped topping. Spread 1/2 of the strawberry mixture on the cake layer. Arrange 1/2 of the sliced strawberries on top of the strawberry mixture.
- Repeat layers, ending with cake.
- Frost top and sides of cake with remaining whipped topping.
- Refrigerate 1 hour or until ready to serve. Decorate top and sides of cake with strawberry halves and mint leaves.

Lemon Bars (makes 36 bars)

2 1/4 cups flour, divided
1 1/2 cups powdered sugar, divided
1 cup margarine, softened
4 eggs, slightly beaten
2 cups sugar
1 teaspoon baking powder
1/4 cup plus 3 tablespoons lemon juice, divided

- Preheat oven to 350 degrees.
- In a large bowl, mix 2 cups flour, 1/2 cup powdered sugar, and margarine. Press mixture into the bottom of an ungreased 13 x 9 x 2-inch pan.
- Bake for 20-30 minutes.
- Meanwhile, blend eggs, sugar, 1/4 cup flour, and baking powder. After mixture is well blended, add 1/4 cup lemon juice. Pour mixture over warm crust.
- Return to oven and bake 25-30 minutes or until top is light golden brown. Cool completely.
- Combine 1 cup powdered sugar and 3 tablespoons lemon juice; blend well. Spread over cooled bars and cut.

No Bake Choco-Peanut-Oatmeal Cookies (makes 4-5 dozen)

1/2 cup milk
2 cups white sugar
3 tablespoons cocoa
3 tablespoons peanut butter
1/2 cup butter or margarine
3 cups rolled oats
1 teaspoon vanilla extract

- Wipe 1" wide band of butter around the rim of a 3-quart pan to prevent boil-over.
- Combine milk, sugar, cocoa, peanut butter and butter.
- Stir and bring to boil over medium heat. Let boil for 1 1/2 minutes, do not stir.
- Remove from heat. Stir in oats and vanilla. Stir until oats are evenly distributed.
- Drop by teaspoon onto waxed paper. Cool.

Nauvoo Gingerbread Cookies

1 cup sugar
1 cup molasses
3/4 cup oil
1/2 cup hot water
2 eggs

- Combine first four ingredients. Use hot water to rinse excess molasses into bowl.
- Add eggs. Mix well.

1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon (rounded) ginger
1/2 teaspoon salt
7 cups flour (use more if needed)

- Preheat oven to 350°.
- Add dry ingredients to molasses mixture. Mix well.
- Refrigerate dough at least three hours.
- Roll out dough. *Hint: roll dough directly onto a greased cookie sheet.*
- Cut with desired shape of cookie cutter.
- Place on greased cookie sheet.
- Bake for 10 minutes.

Hamburger Cookies (looks like a quarter-pounder)

vanilla wafers (use for the buns)

green frosting (lettuce)

red frosting (ketchup or tomato)

Grasshopper or Girl Scout Thin Mint cookies (hamburger patty)

egg whites (brush on top of “bun”)—optional

sesame seeds (sprinkle on the egg whites on the top “bun”)—optional

- Layer ingredients using the frosting as "glue" to look like a hamburger.

Cake Mix Cookies

1 cake mix (any flavor)

2 eggs

2 tablespoons oil (butter flavored if you have it)

2 tablespoons water for crisp cookie, 3 tablespoons water for soft cookie

- Preheat oven to 375°.
- Mix all ingredients.
- Can be rolled and chilled then sliced, dropped by the spoonful, or rolled into balls and flattened.
- Bake for 8-10 minutes on greased cookie sheet.

Peanut Butter Cookies

2 1/2 cups flour

1 teaspoon baking powder

1 teaspoon baking soda

1/4 teaspoon salt

1 cup butter or margarine

1 cup peanut butter

1 cup sugar

1 cup brown sugar, firmly packed

2 eggs

1 teaspoon vanilla

1/2 cup sugar for dipping

- Preheat oven to 350°.
- Stir first 4 ingredients; set aside.
- In a large bowl with mixer at medium speed, beat butter and peanut butter until smooth. Add sugar, eggs, and vanilla —Mix til blended.
- Add flour mixture, mixing well.
- Chill the dough if it seems too soft to shape into a ball.
- Shape into 1 inch balls. Roll in sugar. Place two inches apart on ungreased cookie sheet. Flatten slightly with a fork making a crisscrossed pattern.
- Bake for 12 minutes or until lightly brown. Remove cookies and cool on rack.

Brownies

1 cup sugar

1/2 cup butter or margarine

4 eggs

1/8 teaspoon salt

3/4 cup chocolate syrup

1 cup *plus* 1 tablespoon flour

1 cup chopped pecans (optional)

- Preheat oven to 350°.
- In a mixing bowl, cream sugar and butter.
- Add eggs and salt; beat well. Stir in chocolate syrup, flour and nuts.
- Pour into a greased 13 x 9 x 2-inch baking pan. Bake for 20 minutes.

Mint Brownies

Brownies

1 - 21.5 or 23.7 package fudge brownie mix

1 cup semisweet chocolate chips

1/2 teaspoon pure peppermint extract (optional)

- Cook brownies according to package directions (adding chocolate chips and peppermint extract to the dry mix). Use a 13 x 9 x 2-inch baking pan. Cool Completely in pan on a wire rack.

Mint Frosting

1/2 cup melted margarine

2 cups powdered sugar

2 tablespoons milk

1 teaspoon pure peppermint extract

2-3 drops green or pink food coloring

- Mix frosting ingredients and spread over the top of the warm brownies. Place in the refrigerator for 1/2 hour.

Glaze

1 cup semisweet chocolate chips

6 tablespoons butter or margarine

- In a heavy, small saucepan, combine chocolate chips and butter or margarine. Cook over low heat til chocolate melts. *Or*, in a small microwave-safe bowl, microwave on high power for 1 to 1-1/2 minutes stirring every 30 seconds til chocolate is melted.
- Pour slightly cooled glaze over mint layer. Cover and chill for at least 1 hour. Store the brownies in the refrigerator.
- Set out a few minutes before cutting or chocolate may crumble.

Easy Brownies

1 package butter recipe chocolate cake mix
1/2 cup butter or margarine, melted
1/2 cup packed brown sugar
2 tablespoons water
2 eggs
1 cup chopped nuts (optional)
6 ounces chocolate chips

- Preheat oven to 350°.
- Mix cake mix (dry), butter, brown sugar, water and eggs in large bowl.
- Stir in nuts and chocolate chips.
- Press firmly into greased (bottom of pan only) 13 x 9 x 2-inch pan.
- Bake 32-36 minutes (or until the top forms a crust that is dry to the touch).
- Cool and cut into squares.

Heavenly Peanut Butter Fudge Brownies (Makes 24) Brownies

1 - 21.5 or 23.7 package of your favorite walnut fudge brownie mix

- Cook brownies according to package directions using a 13 x 9 inch baking pan. Cool Completely in pan on a wire rack.

Peanut Butter Topping

10 ounces peanut butter chips
1/2 cup butter
14 ounce can of sweetened condensed milk
1/3 cup semisweet chocolate chips
1 tablespoon shortening
1/4 cup walnuts (chopped into small pieces)

- Melt butter and peanut butter chips over low heat, stirring constantly.
- Stir in sweetened condensed milk til smooth; pour over cooled pan of brownies.
- Put chocolate chips and shortening in small microwave bowl and microwave until melted, stirring every 30 seconds to avoid scorching. When melted, stir to mix thoroughly.
- Drizzle chocolate mixture over brownies from a teaspoon.
- Sprinkle walnuts over the top.
- Refrigerate until firm (at least 1 hour). Cut into squares.

Apple Pie Bars (makes 20 bars)

2 1/2 cups all-purpose flour
2 tablespoons white sugar
2 egg yolks
milk
1/2 teaspoon salt
1 cup shortening
2 egg whites
9 apples (thinly sliced)
3/4 cup sugar
1/2 teaspoon ground cinnamon

- Preheat oven to 350°. Grease and flour 10 x 12-inch pan.
- Mix flour, 2 tablespoons sugar, salt and shortening.
- Separate two eggs, saving both the yolk and whites.
- Add milk to egg yolks to make 2/3 cup. Add to mixture, stirring well.
- Roll out 1/2 of the dough onto a 10 x 12-inch pan.
- Spread dough with a light coating of egg white. Fill with sliced apples and sprinkle sugar and cinnamon on top.
- Roll out remaining dough and place on top of apples. Spread with a light coating of egg white.
- Bake for 35 to 40 minutes.

Glaze

1 1/2 cups powdered sugar
1 dash salt
1 teaspoon vanilla extract
3 tablespoons milk

- Mix powdered sugar, salt, vanilla and milk. Spread on bars.

Chocolate Scotcheros (makes 4 dozen)

1 cup semisweet chocolate chips
1 cup butterscotch chips
1 cup white sugar
1 cup peanut butter
1 cup light corn syrup
6 cups crispy rice cereal

- Cook sugar and corn syrup until mixture begins to boil.
- Remove from heat and add peanut butter.
- Mix with cereal and press into buttered 13 x 9 x 2-inch pan. Let harden.
- Melt butterscotch and chocolate chips together over hot water (or melt in microwave in glass bowl or measuring cup).
- Spread chocolate/butterscotch over mixture. Chill until top is firm and cut into bars.

Crispy Rice Treats (makes 24 bars)

3 tablespoons margarine
10 ounces (about 40) regular marshmallows or 4 cups miniature marshmallows
6 cups crispy rice cereal
vegetable cooking spray

- Melt margarine in large saucepan over low heat. Add marshmallows and stir until completely melted. Remove from heat.
- Add crispy rice cereal. Stir until well coated.
- Using buttered spatula or waxed paper, press mixture evenly into 13 x 9 x 2-inch pan coated with cooking spray. Cut into 2-inch squares when cool.

Microwave Directions: Microwave margarine and marshmallows on HIGH 2 minutes in microwave-safe bowl. Stir to combine. Microwave at HIGH 1 minute longer. Stir until smooth. Add cereal. Stir until well coated. Press into pan as directed in step 3.

Chocolate Peanut Butter Bars

Crust

8 medium-size butter or chocolate chip cookies (processed til finely ground)
1/4 cup butter (melted)

- Add butter to cookie crumbs and mix well. Press crumb mixture into an 8 x 8 x 2-inch baking pan. Bake at 325° for 10 minutes. Cool to room temperature.

Chocolate Layer

15 ounces milk chocolate chips (approximately 2 1/2 cups)

- Melt chocolate. Melt in a double boiler over simmering water. Or, microwave the chocolate on high, stirring every 30 seconds until melted.
- Pour half of the melted chocolate evenly over the crust. Refrigerate. NOTE: keep remaining chocolate warm.

Peanut Butter Layer

1 1/2 cups peanut butter (creamy)
1/2 cup butter (softened)
3 cups powdered sugar
2 teaspoons vanilla

- Blend peanut butter and butter together until smooth.
- Slowly beat in powdered sugar. Add vanilla. Beat until smooth.
- Spread peanut butter mixture over cooled chocolate layer.
- Spread remaining (warm) chocolate evenly over peanut butter layer.
- Chill 1 hour or until firm. Cut into bars.

S'More Bars (makes 3 dozen)

You can use chocolate chips (semisweet or milk) instead of the chocolate bar.

3/4 cup white sugar
1/2 cup butter or margarine, softened
1 egg
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1 1/2 cups chocolate candy bar (chopped)
3 cups miniature marshmallows
1/2 cup chopped peanuts (optional)

- Preheat oven to 350°. Lightly grease 13 x 9 x 2-inch pan.
- In large mixer bowl combine sugar, butter and egg until creamy (2 or 3 minutes). Reduce mixer speed and add flour, baking powder and salt until blended.
- Spread batter into baking pan. Bake for 10 to 12 minutes, until set.
- Sprinkle chopped chocolate bar over batter and top with marshmallows and peanuts. Continue baking 10 to 12 minutes until marshmallows are lightly browned.
- Cool and cut into bars.

Old Fashioned S'Mores

graham crackers
peanut butter (optional)
milk chocolate chips
miniature marshmallows

- Spread graham cracker with 1 teaspoon peanut butter, then sprinkle with about 10 chocolate chips and about 8 miniature marshmallows.
- Place under broiler until marshmallows are toasted.
- Top with second graham cracker.

Easy Fudge (makes 3 lbs.)

3/4 cup butter or margarine
3 cups sugar
5 ounces evaporated milk (NOT sweetened condensed milk)
12 ounces semisweet chocolate chips
7 ounce jar marshmallow creme

- Lightly grease 13 x 9 x 2-inch or 9-inch square pan.
- Microwave butter in 4-quart microwavable bowl on high 1 minute or until melted.
- Add sugar and milk; mix well. Microwave on high 5 minutes or until mixture begins to boil—stirring after 3 minutes. Mix well; scrape bowl.
- Microwave on high 5 1/2 minutes, stirring after 3 minutes.
- Gradually stir in chips until melted. Add remaining ingredients; mix well.
- Pour into prepared pan. Cool at room temperature. Cut into squares.