

M & M Cookies

Ingredients

$\frac{3}{4}$ cup ($\frac{3}{4}$ stick) Butter Flavor Crisco
1 $\frac{1}{4}$ cups firmly packed light brown sugar
2 tablespoons milk
1 tablespoon vanilla

1 egg
1 $\frac{3}{4}$ cups all-purpose flour
1 teaspoon salt
 $\frac{3}{4}$ teaspoon baking soda
1 - 16 oz. bag of M & Ms

Directions

Heat oven to 375° F. Combine Butter Flavor Crisco, brown sugar, milk and vanilla in a large bowl. Beat at medium speed of electric mixer until well-blended. Beat egg into creamed mixture. Combine flour, salt, and baking soda. Mix into creamed mixture just until blended. Stir in M & Ms.

Drop rounded teaspoonfuls of dough 3 inches apart onto ungreased baking sheet. Bake at 375° for 8 to 10 minutes for chewy cookies or 11 to 13 minutes for crisp cookies. Do not overbake. Cool 2 minutes on baking sheet. Remove cookies to cooling rack to cool completely.

Makes about 3 dozen cookies.

Peanut Butter Kiss Cookies

Ingredients

$\frac{3}{4}$ cup Jif peanut butter
 $\frac{1}{2}$ cup ($\frac{1}{2}$ stick) Butter Flavor Crisco
1 $\frac{1}{4}$ cups firmly packed brown sugar
3 tablespoons milk

1 tablespoon vanilla
1 egg
1 $\frac{3}{4}$ cups all-purpose flour
 $\frac{3}{4}$ salt AND $\frac{1}{2}$ teaspoon baking soda
1 bag Hershey's Kisses!

Directions

Heat oven to 375° F. Combine Butter Flavor Crisco, light brown sugar, milk and vanilla in a large bowl. Beat at medium speed of electric mixer until well-blended. Add egg. Beat until just blended.

Combine flour, baking powder, baking soda and salt. Add to creamed mixture at low speed. Mix until just blended. Roll into small balls and place on an ungreased baking sheet.

Bake at 375° for 7 to 8 minutes or until just beginning to brown. Place one Hershey's Kiss in the center of each cookie and press down. Cool 2 minutes and transfer to cooling rack.

Makes about 3 dozen cookies.

No-Bake Cookies

Ingredients

2 cups white sugar

1/2 cup butter

1/2 cup milk

1/3 cup unsweetened cocoa

2/3 peanut butter

3 cups quick-cooking oats

1/2 cup chopped peanuts (optional)

2 teaspoons vanilla

Directions

Place a piece of wax paper or foil on a cookie sheet. Combine sugar, butter, milk and cocoa in medium saucepan. Cook over medium heat, stirring constantly until mixture comes to a rolling boil. Remove from heat; cool one minute. Add peanut butter; stir to blend. Add oats, peanuts and vanilla. Stir to mix well. Quickly drop mixture by heaping teaspoons onto wax paper or foil. Cool completely. Store in a cool, dry place.

Berry Shortbread Dreams

Ingredients

1 cup butter (no substitutes), softened

2/3 cup sugar

1/2 teaspoon almond extract

2 cup all-purpose flour

1/3 to 1/2 cup raspberry jam

Glaze

1 cup powdered sugar

2 to 3 teaspoons water

1/2 teaspoon almond extract

Directions

In a mixing bowl, cream butter and sugar. Beat in extract; gradually add flour until dough forms a ball. Cover and refrigerate for 1 hour. Roll into 1 inch balls. Place 1 inch apart on ungreased baking sheets. Using the end of a wooden spoon (or your thumb!), make an indentation in the center. Fill with jam. Bake at 350° for 14 - 18 minutes or until edges are lightly browned. Remove to wire racks to cool. Combine glaze ingredients, drizzle over cookies.

Makes about 3 1/2 dozen cookies.

Easy Praline Bars

Ingredients

24 graham crackers

$\frac{1}{2}$ cup brown sugar

$\frac{1}{2}$ cup margarine or butter

$\frac{1}{2}$ teaspoon vanilla

$\frac{1}{2}$ cup chopped pecans

Directions

Heat oven to 350°. Arrange graham crackers in a single layer in an ungreased jelly roll pan. (15 $\frac{1}{2}$ x 10 $\frac{1}{2}$ x 1 inch). Heat brown sugar and margarine to boiling. Boil and stir 1 minute. Remove from heat. Stir in vanilla. Pour over crackers; spread evenly. Sprinkle with pecans. Bake until bubbly, 8 to 10 minutes. Cool slightly. Cut into bars about 2 $\frac{1}{4}$ x 1 $\frac{1}{4}$ inches.

Makes 48 bars

Fake Mint Thin Cookies

Ingredients

Ritz Crackers

1 package chocolate bark

$\frac{1}{2}$ teaspoon peppermint extract

Directions

Melt the chocolate bark according to package directions. Add peppermint extract. Dip Ritz crackers into chocolate and place on wax paper. Allow to cool.

Makes a bunch of cookies!

Peppermint Bark

Ingredients

- 1 package white bark
- 12 candy canes
- 1 package chocolate chips (optional)

Directions

Crush 12 candy canes. Melt white bark according to package directions. Add crushed candy canes. Spread out on wax paper. Allow to cool completely. Break into bite-size pieces

Optional:

Melt 1 package chocolate chips in microwave. Spread over cooled peppermint bark. Allow to set up completely. Break into bite-sized pieces.

Do half a batch of each!!!

Five Minute Fudge

Ingredients

- 1 12 oz. bag semisweet chocolate morsels
- $\frac{3}{4}$ of 12 oz. bag of butterscotch morsels
- 1 14 oz. can sweetened condensed milk
- 1 teaspoon vanilla extract

Directions

Place a heavy pot on the stove and preheat it over low heat. Add chips and milk and stir until chips are melted and milk combined. Stir in vanilla and remove fudge from heat. Spoon into a greased 8 x 8 inch cake pan. The fudge will set up almost immediately. Chill in refrigerator and slice fudge very thin when ready to serve—a little goes a long way.

Add marshmallows or whatever you like!

Pecan Pie Tarts

Ingredients

6 ounces cream cheese
1 cup butter, softened
2 cups all-purpose flour
 $\frac{1}{4}$ cup butter, softened

$1\frac{1}{2}$ cups packed brown sugar
2 eggs
2 teaspoons vanilla extract
 $1\frac{3}{4}$ cups chopped pecans

Directions

Preheat oven to 325° F

Grease 30 tart tins or muffin cups and set aside.

To Make Crust: In a medium mixing bowl cream together cream cheese and 1 cup butter until light and fluffy. Blend in flour, $\frac{1}{2}$ cup at a time, forming a smooth dough. Roll into 30 equal balls and press one into each greased tin so it lines the bottom and sides, like a pie crust.

To Make Filling: In a medium mixing bowl cream together $\frac{1}{4}$ cup butter and sugar until light and fluffy. Beat in eggs and vanilla until thoroughly blended. Stir in pecans. Fill each lined tin half full. Mixture will rise as it bakes.

Bake in preheated oven for 25 minutes, or until lightly browned. Let cool in tins, then use the end of a table knife to flip each tart out of its tin.



Cut-Out Cookies

Ingredients

1 $\frac{1}{4}$ cups sugar
1 cup (1 stick) Butter Flavor Crisco
2 eggs
 $\frac{1}{4}$ cup pancake syrup (or light corn syrup)

1 tablespoon vanilla
3 cups all-purpose flour
 $\frac{3}{4}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt

Directions

Heat oven to 375° F. Combine Butter Flavor Crisco and sugar in a large bowl. Beat at medium speed of electric mixer until well-blended. Add eggs, syrup, and vanilla. Beat until well-blended and fluffy.

Combine flour, baking powder, baking soda and salt. Add gradually to creamed mixture at low speed. Mix until well-blended. Wrap dough in plastic wrap and refrigerate at least 1 hour.

Flour surface to roll out dough. Use partial dough, roll to inch thickness. Cut out with floured cutter. Transfer to ungreased cookie sheet. Bake at 375° for 5 to 9 minutes. Cool and decorate!

Makes about 3 - 4 dozen cookies.