

>>  
>> She replied, "I wish you wouldn't do this." I said, "Well, you should  
>> have thought of that before you ripped me off, and slammed down the  
>> phone on her.  
>>  
>> So, here it is!!! Please, please, please pass it on to everyone  
>> you can possibly think of. I paid \$250 dollars for this... I don't want  
>> Nieman-Marcus to \*ever\* get another penny off of this recipe....  
>>  
>> (Recipe may be halved.):  
>> 2 cups butter  
>> 4 cups flour =20  
>> 2 tsp. soda  
>> 2 cups sugar  
>> 5 cups blended oatmeal\*\*  
>> 24 oz. chocolate chips  
>> 2 cups brown sugar  
>> 1 tsp. salt  
>> 1 8 oz. Hershey Bar (grated)  
>> 4 eggs  
>> 2 tsp. baking powder  
>> 2 tsp. vanilla  
>> 3 cups chopped nuts (your choice)  
>>  
>> \*\* Measure oatmeal and blend in a blender to a fine powder.  
>>  
>> Cream the butter and both sugars. Add eggs and vanilla; mix  
>> together with flour, oatmeal, salt, baking powder, and soda. Add  
>> chocolate chips, Hershey Bar and nuts. Roll into balls and place two  
>> inches apart on a cookie sheet.  
>> Bake for 10 minutes at 375 degrees. Makes 112 cookies.  
>>  
>> Have fun!!! This is \*not\* a joke --- this is a true story.. Ride  
>> free, citizens!  
>>  
>I couldn't resist this one, guys! Eat them in good health!  
>  
>Gail Dotson  
>-----

**Kellogg's**

### CHOCOLATE SCOTCHEROOS

- 1 cup light corn syrup
- 1 cup sugar
- 1 cup peanut butter
- 6 cups **Kellogg's** Rice Krispies® cereal

- 1 package (6 oz., 1 cup) semi-sweet chocolate morsels
- 1 cup butterscotch morsels
- Vegetable cooking spray

1. Place corn syrup and sugar into large saucepan. Cook over medium heat, stirring frequently, until sugar dissolves and mixture begins to boil. Remove from heat. Stir in peanut butter. Mix well. Add **Kellogg's** Rice Krispies® cereal. Stir until well coated. Press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Set aside.
2. Melt chocolate and butterscotch morsels together in small saucepan over low heat, stirring constantly. Spread evenly over cereal mixture. Let stand until firm. Cut into 2 x 1-inch bars when cool.

**YIELD:** 48 bars

**NUTRITION FACTS:** Serving size 2 bars (53 grams) • Calories 230 • Fat Cal. 90 • % Daily Value Total Fat 15% (9g) • Sat. Fat 21% (4g) • Cholest. 0% (0mg) • Sodium 6% (140mg) • Total Carb. 12% (35g) • Fiber 5% (1g) • Sugars 24g • Protein 3g • Vitamin A 4% • Vitamin C 6% • Calcium 0% • Iron 4%

**FUN TO MAKE!**



**Kellogg's**

### PEANUT-BUTTERSCOTCH BITES

- 1 cup butterscotch morsels
- 1/2 cup smooth peanut butter

- 3 cups **Kellogg's** Rice Krispies® cereal
- Vegetable cooking spray

1. In 3-quart saucepan, combine butterscotch morsels and peanut butter. Cook over low heat, stirring constantly, until smooth. Remove from heat. Stir in **Kellogg's** Rice Krispies® cereal, mixing until well coated.
2. Press mixture evenly into 9 x 9 x 2-inch pan coated with cooking spray. Chill until firm. Cut into bars to serve. Store in airtight container in refrigerator.

**VARIATIONS:** Add one of the following with the cereal:  
1/2 cup miniature marshmallows, 1 cup peanuts, 1 cup raisins, or 1 cup coconut

**YIELD:** 24 bars, 2 x 1 1/4-inches

**NUTRITION FACTS:** Serving size 2 bars (31 grams) • Calories 160 • Fat Cal. 80 • % Daily Value Total Fat 14% (9g) • Sat. Fat 24% (5g) • Cholest. 0% (0mg) • Sodium 5% (130 mg) • Total Carb. 6% (17g) • Fiber 4% (1g) • Sugars 1g • Protein 3g • Vitamin A 4% • Vitamin C 6% • Calcium 0% • Iron 4%

**GREAT SNACKIN' ANYTIME!**

**Kellogg's**

### RICE KRISPIES TREATS® RECIPE

- 3 tablespoons margarine
- 1 package (10oz., about 40) regular marshmallows or 4 cups miniature marshmallows

- 6 cups **Kellogg's** Rice Krispies® cereal
- Vegetable cooking spray

1. Melt margarine in large saucepan over low heat. Add Marshmallows and stir until completely melted. Remove from heat.
2. Add **Kellogg's** Rice Krispies® cereal. Stir until well coated.
3. Using buttered spatula or waxed paper, press mixture evenly into 13x9x2-inch pan coated with cooking spray. Cut into 2 inch squares when cool.

**MICROWAVE DIRECTIONS:** In microwave safe bowl, heat margarine and marshmallows at HIGH for 3 minutes, stirring after 2 minutes. Stir until smooth. Follow steps 2 and 3 above.

**YIELD:** 24 squares

**NOTE:** Use fresh marshmallows for best results. Do not use diet or reduced fat margarine.

**NUTRITION FACTS:** Serving size 2 Original Squares (40g) • 160 calories • Fat Cal. 27 • % Daily Value Total Fat 5% (3g) • Sat. Fat 3% (.5g) • Cholest. 1% (5mg) • Sodium 6% (160mg) • Total Carb. 10% (32g) • Fiber 0% (0g) • Sugars 20g • Protein 1g • Vitamin A 8% • Vitamin C 10% • Calcium 0% • Iron 4%

## AMISH CASSEROLE

6 eggs

6 slices sourdough bread

1 1/2 cups milk

3/4 lb. jack cheese, grated

3/4 lb. cheddar cheese, grated

optional: 1 lb. sausage, cooked

Break bread into bottom of greased 9 x 13 pan. Sprinkle both cheeses on top. (If using sausage, sprinkle it on before cheeses.) Mix together milk and eggs; pour evenly over casserole. Cover with plastic and refrigerate over night. Bake at 325° for 30-45 minutes. Let stand 5 minutes.

Terry LaSource

Here's what's cookin' Banana Bread Serves           



Recipe from the kitchen of Betty Wahlgren

1 1/2 cup flour - 3 bananas  
1 cup sugar - 1 tea salt  
1/2 cup oil - 1 tea soda  
2 eggs 1 tea baking powder  
mix together and pour into  
greased loaf pan. Bake at 350  
for 60 mins.

# Continental Lawyers Title Company

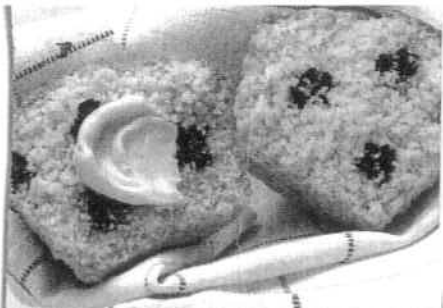
Subsidiary of  
Lawyers Title Insurance Corporation

"BOOBIE COOKIES" OVEN 375°

2 CUPS BISQUICK  
1 CAN EAGLE BRAND  
1 TEAS. VANILLA  
3/4 C. PEANUT BUTTER

ADD  
MIX FIRST

ROLL BALLS IN SUGAR BAKE  
6-8 MINS. REMOVE, ADD KISS.



## Sweet Muffins and Stir-ins

Heat oven to 400°.

1 egg  
2 cups Bisquick  
baking mix

1/2 cup sugar  
2/3 cup milk  
2 tbsp. vegetable oil

**GREASE** bottoms only of 12 medium muffin cups, 2 1/2 x 1 1/4", or line with paper baking cups.

**BEAT** egg slightly in medium bowl; stir in remaining ingredients just until moistened. Divide batter evenly among cups.

**BAKE** until golden brown, 15 to 18 min. 12 muffins.

**Blueberry Muffins:** Fold 3/4 cup fresh or frozen (thawed and drained) blueberries into batter.

**Apple-Cinnamon Muffins:** Stir in 1 tsp. ground cinnamon with the baking mix. Fold 3/4 cup chopped pared all-purpose apple into batter.

**Peanut-Chocolate Chip Muffins:** Fold 1/2 cup coarsely chopped peanuts and 1/4 cup semisweet chocolate chips into batter.

**High Altitude:** Heat oven to 425°.

**Stovetop:** 1. Pour cereals into large bowl; set aside. 2. In small saucepan over low heat melt chocolate chips, peanut butter and margarine until smooth, stirring often. Remove from heat, stir in vanilla. 3. Continue with step 3 above. Makes 9 cups.

In 1-quart microwave-safe bowl combine chocolate chips, peanut butter and margarine. Microwave on HIGH 1 to 1 1/2 minutes or until smooth, stirring after 1 minute. Stir in vanilla.

Shake until all pieces are well coated. Spread on waxed paper to cool.

Four chocolate mixture over cereals, stirring until all pieces are evenly coated. Pour cereal mixture into large resealable plastic bag with powdered sugar. Seal securely and shake until all pieces are well coated.

Four cereals into large bowl; set aside.

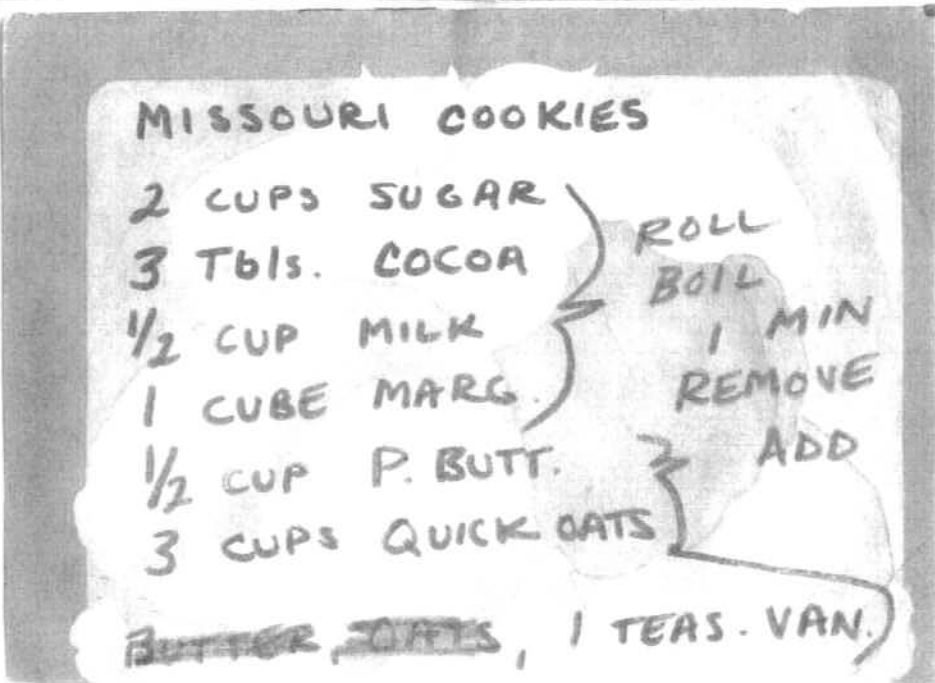


9 cups of your favorite Chex® brand cereals (Corn, Rice, Wheat, Multi-Bran, Double and/or Graham) 1 cup semi-sweet chocolate chips

1/2 cup peanut butter 1/4 cup (1/2 stick) margarine OR butter 1 teaspoon vanilla extract 1 1/2 cups powdered sugar

INGREDIENTS:

# ★ Chex Muddy Buddies ★



**A** light and with no need of frosting — you might want to just dust it with confectioners' sugar — appears in a '60s promotional booklet for 7-Up a friend snagged for me at an antique show. Besides the cake, there are recipes for barbecue sauce, salad dressing, baked fish, shrimp aspic and more, all made with the Un-cola.

## 7-Up Cake

3 cups sugar  
1 1/2 cups butter  
5 eggs  
3 cups all-purpose flour  
2 tablespoons lemon extract  
3/4 cup 7-Up

Preheat oven to 325 degrees. Beat butter and sugar together for 10 minutes with an electric mixer, add eggs one at a time, beating after each addition. Add flour and lemon extract and mix to blend. Fold in 7-Up. Pour into heavily greased Bundt pan and bake 1 to 1 1/4 hours. Cool in the pan. Serves 16.

**Nutritional information per serving:** 404 calories; 5 grams protein; 56 grams carbohydrate; 19 grams fat; 41 percent of calories as fat; 0.6 gram fiber; 113 milligrams cholesterol; 196 milligrams sodium.

Turn to CORNER / 4

## Cream Cheese Pie

**Recipe route...from Barbara Fox to  
Pat McConnell to You!!!**

**Serves 12**

### Ingredients:

#### Pie filling:

12 oz of cream cheese softened  
2 eggs beaten  
 $\frac{3}{4}$  cup sugar  
2 teas vanilla  
 $\frac{1}{2}$  teas lemon juice

#### Topping:

1 cup sour cream  
3  $\frac{1}{2}$  tablespoons sugar  
1 teas vanilla

Preheat oven to 350°

Whip cream cheese then combine with other filling ingredients until light and frothy, pour into graham cracker crust and bake for 15 to 20 minutes. Remove and cool for 5 minutes, combine topping ingredients and then pour topping over pie & return to oven for 10 minutes longer. Cool and refrigerate. Top with berries when cool if desired.