
HEAVEN PIE

Sandi Mathews

9 inch prepared graham
cracker crust
 $\frac{1}{3}$ c. caramel ice cream
topping
1 $\frac{1}{2}$ c. milk

3 $\frac{1}{2}$ oz. package instant
vanilla pudding mix
8 oz. frozen whipped topping,
thawed
8 oz. package of Heath Bits 'O
Brickle Toffee Bits®

Spread caramel topping into pie crust. Beat milk and pudding mix until well blended, let stand for 5 minutes. Stir in whipped topping and most of the toffee bits. Spoon into crust. Sprinkle remaining toffee bits on top of pie. Freeze for several hours or until set. Let stand 15 minutes before cutting. Refrigerate leftovers, if any.

BILLY'S PRALINES

Dale Harris

1 c. sugar
1 c. brown sugar
 $\frac{1}{2}$ c. pet milk
1 Tbsp. white corn syrup

2 Tbsp. oleo
1 tsp. vanilla
2 c. pecans

Cook sugars, pet milk and corn syrup on slow fire to soft ball stage. Remove from fire and add oleo and vanilla. Beat until thick and add pecans. Stir until firm enough to drop by teaspoon full on wax paper. If it gets too thick add 2 Tbsp. pet milk and heat again.

DATE SPICE COOKIES

Don Harris

$\frac{1}{2}$ c. shortening
1 $\frac{1}{4}$ c. light brown sugar
1 egg
2 Tbsp. Water
 $\frac{1}{4}$ tsp. soda
1 $\frac{3}{4}$ c. flour

1 Tbsp. baking powder
 $\frac{1}{2}$ tsp. nutmeg
 $\frac{1}{2}$ tsp. cinnamon
1 c. dates
1 c. nuts