

## Cookies

### **BROWN SUGAR CRISPS**

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$\frac{3}{4}$ cup brown sugar	$\frac{1}{2}$ teaspoon allspice
$\frac{1}{4}$ cup sugar	$\frac{1}{2}$ teaspoon cinnamon
$\frac{1}{3}$ cup margarine	2 cups Bisquick
1 egg	$\frac{1}{2}$ cup chopped nuts
1 teaspoon vanilla	

Heat oven to 350°. Beat sugars, margarine, egg, vanilla, allspice, and cinnamon until smooth and creamy. Stir in baking mix and nuts. Drop dough by spoonfuls about 2 inches apart on cookie sheet. Bake until light brown, 12 to 15 minutes. Yield: 3½ dozen

### **BROWNIES ALA' CARAMEL**

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1 large package of caramels, at least 55	$\frac{3}{4}$ cup butter
1 cup chocolate chips	1 two-layer package chocolate cake mix
1 cup pecans, chopped	$\frac{1}{3}$ cup evaporated milk; again
$\frac{1}{3}$ cup evaporated milk	

Add  $\frac{1}{3}$  cup evaporated milk and caramels in saucepan and melt caramels. Set this aside and melt butter with the other  $\frac{1}{3}$  cup of evaporated milk. Combine this in a large bowl with pecans and one package of your cake mix. Put half of this into a 9 x 13-inch pan and bake at 350° for five minutes. Sprinkle on the chocolate chips and spread the caramel-evaporated milk mixture on top. Put the remaining cake mix on top and bake for 12 minutes. Cool and cut.

### **CHOCOLATE CHIP MACAROONS**

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*Caroline Green  
age 8*

2½ cups flaked coconut	$\frac{2}{3}$ cup sweetened condensed milk
$\frac{2}{3}$ cup mini semi-sweet chocolate chips	1 teaspoon vanilla

Combine coconut, chips, milk, and vanilla in medium bowl. Stir until well blended. Drop by rounded teaspoonfuls two inches apart onto greased cookie sheet. Flatten cookies with back of spoon. Bake 350° for 10 to 12 minutes or until light golden brown. Let cookies stand for one minute to cool. Remove and store at room temperature in airtight container.