



Cookies

Best Sand Tarts

- 1 cup unsalted butter, softened
- 1/2 cup confectioners' sugar
- 2 cups flour
- 1 tablespoon water
- 1 tablespoon vanilla extract
- 1 cup pecans, chopped

*C*ream the butter in a mixer bowl. Add the confectioners' sugar and flour gradually, beating until fluffy. Add the water and vanilla and mix well. Stir in the pecans. Shape into balls and place on an ungreased cookie sheet. Bake at 300 degrees for 15 to 20 minutes or until light brown. Roll in additional confectioners' sugar while hot. Place on a wire rack to cool. Yield: 36 servings.

Leslie Hanks, Lafayette

Stir Me Nots

- 1/2 cup melted margarine
- 1 1/2 cups graham cracker crumbs
- 1 (7-ounce) can shredded coconut
- 1 cup semisweet chocolate chips
- 1 cup butterscotch chips
- 1 cup chopped pecans or walnuts
- 1 (14-ounce) can sweetened condensed milk

*L*ayer the margarine, graham cracker crumbs, coconut, chocolate chips, butterscotch chips and pecans in a greased 9x13-inch baking dish. Drizzle with condensed milk. Bake at 350 degrees for 35 to 40 minutes or until golden brown. Cool and cut into bars. Yield: 36 servings.

Dolores Ancelet, Rayne