

QUICK PEANUT BUTTER COOKIES

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| 1 package Duncan Hines yellow cake mix | 1/2 cup Crisco oil |
| 1 cup peanut butter | 2 tablespoons water |
| | 2 eggs |

Preheat oven to 350°. Combine ingredients and mix well. Drop from a teaspoon onto an ungreased cookie sheet. Press a criss-cross on each cookie with fork prongs that you have dipped in water. Bake at 350° for 10 - 12 minutes, until golden. Cool on cookie sheet for about one minute, then remove to racks to finish cooling.

RASPBERRY CHOCOLATE BARS

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| 2 1/2 cups all-purpose flour | 1 egg |
| 1 cup granulated sugar | 1 12-ounce jar seedless red raspberry jam |
| 1/3 cup finely chopped pecans | 1 2/3 cups milk chocolate, semi-sweet chocolate chips |
| 1 cup butter or margarine, softened | |

Preheat oven to 350 degrees. Grease a 9x13x2 inch baking pan. In a large bowl, stir together flour, sugar, pecans, butter and eggs; mix until crumbly. Set aside 1 1/2 cups. Press remaining crumb mixture on bottom of pan; spread jam over top. Sprinkle with chocolate chips. Crumble crumb mixture over top. Bake 40-45 minutes or until lightly browned. Transfer to wire rack; cool completely. Cut into bars. Yield: 36 bars

TEA CAKES

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| 1 cup flour | 1 teaspoon vanilla extract |
| 1 cup butter | 1 1/2 cups sugar |
| 3 large eggs, well beaten | 1/8 teaspoon salt |
| 2 teaspoons baking powder | |

Cream the butter and sugar and then add the vanilla and eggs. To this mixture add salt, baking powder and enough flour to make a nice, stiff batter. Roll out on floured surface, cut with top of a drinking glass, place on no-stick sprayed cookie sheet and bake at 375° until done.