

## **HERSHEY'S BAR**

*Jennifer Gathrite*

**4 eggs**  
**1 (16 oz.) pkg. brown sugar**  
**2 c. biscuit mix**  
**2 c. chopped pecans**  
**1 (6 oz.) pkg. Hershey's bar**  
**½ tsp. vanilla**

Beat eggs at medium speed with mixer until frothy. Gradually add sugar, beating until thick. Add remaining ingredients, stirring well. Use a 13x9x2 inch pan. Bake at 325° for 30 to 45 minutes. Cool and cut into bars.

## **HOMEMADE CINNAMON ROLLS**

*Min. Henry J. Harris*

**1 packet of yeast**  
**1 c. hot water**  
**2 Tbsp. butter**  
**2 Tbsp. sugar**  
**1 egg**  
**2½ c. plain flour**

Preheat oven to 375°.

Dissolve yeast in hot water completely. Add butter, sugar, egg, and flour; mix well until dough pulls away from sides of bowl. Turn dough out onto lightly floured surface. With greased or floured hands, shape dough into a ball. Knead dough for approximately 5 minutes or until smooth. Cover dough with large bowl; let it rest for 5 minutes.

Roll out dough until flattened. Spread softened butter on top of spread dough; sprinkle evenly sugar and cinnamon over surface, covering the entire area. Begin rolling dough into a loaf. With a sharp knife, begin cutting loaf 1½ inches. Place each cut roll onto a lightly greased cookie sheet, well spaced. Cover with a clean towel and let set at room temperature until they rise to desired size. Uncover and bake for 20 to 30 minutes. Let set and cool.

To glaze, combine:

**1 c. powdered sugar**  
**1 to 2 Tbsp. milk**  
**½ tsp. vanilla flavor**

Blend until smooth; pour or spread over rolls. Serve as desired.