

CAKES, COOKIES & DESSERTS

MICROWAVE PECAN PRALINES

½ c. evaporated milk	2 c. pecans
½ c. light corn syrup	3 tsp. margarine
2 c. sugar	1 tsp. vanilla

Cook in large deep pyrex bowl with lid. Cook milk, syrup, and sugar on high for 3 minutes. Remove and stir. Add pecans and cook for 10 minutes on high. (May need to open door to microwave so that mixture does not boil over, just a few seconds.) Remove and add margarine and vanilla and beat until loses its gloss. Spoon on waxed paper in desired sizes and let cool.

Lupe Vallejo

REESE CUPS

1 box powdered sugar	½ c. semi-sweet chocolate chips
1 c. peanut butter (crunchy)	¼ lb. paraffin wax
1 stick oleo	

Mix all together. Shape into small balls and chill. Melt ½ cup semi-sweet chocolate and ¼ lb. paraffin wax. Dip chilled balls into chocolate and paraffin mixture.

*Donnette Roberts
Bastrop, LA*

CHESS CAKE

1 stick soft butter	2 eggs
1 pkg. yellow cake mix	1 box powdered sugar
1 egg	1 tsp vanilla or almond flavoring
1 (8 oz.) cream cheese	

Mix butter, cake mix, and eggs; pat into bottom of 9 x 13 pan. Mix the rest of the ingredients together and pour on top of first mixture. Bake at 300° for 30 or 40 minutes. Do not oil pan.

*Katie Freeman
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