
PECAN CRACKERS

Betty Butler

1-2 cups chopped pecans
1 stick margarine
1 stick butter

1/2 cup of sugar
1/2 tsp. vanilla
Club crackers

Line a cookie sheet (with sides) with foil. Break crackers apart and place them close together in single layer. Sprinkle pecans over crackers.

In saucepan, bring margarine, butter, sugar and vanilla to a boil and boil for 2 1/2 minutes. Pour over pecans. Bake at 350° for 10 minutes. Wait about 30 seconds, take up crackers, breaking them apart.

JENNY'S OATMEAL COOKIES

Betty Butler

1 c. shortening
1 c. white sugar
1 c. light brown sugar
2 eggs (beaten)
3 c. 3 min. oats or 1 min.
Quaker Oats®

1 c. nuts (optional)
1 tsp. vanilla
1 tsp. soda
1/2 tsp. salt
1 1/2 c. flour

Cream shortening, add sugar gradually and mix well. Add beaten eggs and vanilla. Stir in soda, salt and flour. Stir in oats. Roll out and cut. Bake at 300° - 325° for 10-15 minutes. Makes 5 dozen.

CORNFLAKE CANDY

Tammy Goodwin

4 c. cornflakes
1/2 c. granular sugar

1/2 c. Karo Syrup®
1/2 to 3/4 c. of peanut butter

In boiler combine sugar and syrup and bring to a boil and add peanut butter. After peanut butter has melted pour mixture over cornflakes. Coat cornflakes thoroughly