
Frosting:

1½ c. powdered sugar
½ stick butter, softened

2-3 tsp. lemon juice

Cream sugar and butter together. Put in enough lemon juice so it can spread easily. Spread over bars. Let cool and cut into squares.

Mary Ann Brantley Jones

*P*ECAN PIE BARS

1 yellow cake mix
1 stick margarine
½ box light brown sugar

4 eggs
1½ c. Karo syrup
1½ c. chopped pecans

Preheat oven to 325°. Mix dry cake mix (reserving ⅓ cup of cake mix until later), margarine and 1 beaten egg together well and pat into greased pan. Bake 15 minutes and remove from oven. Mix Karo, brown sugar, 3 eggs and reserved ⅓ cup cake mix. Beat well, pour over baked cake. Top with chopped nuts and return to oven at 350° for 20 minutes or until it doesn't shake in the center. Remove from oven and let cool. Cut into squares, eat and enjoy. **Do not overbake!** Yield: 10-12 servings.

Kim Dartlon Brantley

*S*EVEN LAYER BARS

½ c. butter
1 c. graham cracker crumbs
1 c. coconut
6-oz. pkg. chocolate chips

6-oz. pkg. butterscotch chips
1 can condensed milk
1 c. pecans, chopped

Preheat oven to 350°. Melt butter in 13 x 9 x 2-inch baking pan. Sprinkle cracker crumbs evenly over butter and press in pan. Sprinkle coconut, chocolate chips and butterscotch chips on top of crumbs. Pour milk evenly over all of this. Sprinkle nuts on top and press in pan lightly. Bake for 30 minutes. Cool in pan, cut in bars, pack in airtight container.

Mary Ann Brantley Jones