
LANIE MAE CANDY

2 c. sugar
2 T. cocoa
½ stick butter
½ c. milk

½ c. peanut butter
1 tsp. vanilla
½ c. chopped pecans

Combine sugar, cocoa, butter and milk together and cook 3 to 3½ minutes on medium heat after it comes to a rolling boil. Add ½ cup peanut butter and 1 teaspoon vanilla, ½ cup chopped pecans. Beat until creamy. Drop by spoonfuls on waxed paper.

Debbie Brantley Harrison

CRACK

40 saltine crackers
2 sticks butter
1 c. light brown sugar

8-oz. bag semi-sweet chocolate
chips

Preheat oven to 425°. Line a 15 x 10 x 1-inch pan with foil and saltine crackers. In a medium saucepan, melt butter and brown sugar; bring to a boil. Boil 5 minutes, stirring constantly. Remove from heat and pour over the crackers, covering then evenly. Bake 2-4 minutes or until just bubbly, watching closely to avoid burning. Remove from the oven and pour the chocolate chips over the crackers. When the chips melt a bit, spread them over the crackers with a knife. Transfer the pan to the freezer for 15-20 minutes or until completely cold. Break up into pieces. Store in an airtight container.

Note: For a sweeter snack, you may substitute 24 graham crackers for the saltines and use 1 stick of butter. Boil the brown sugar-butter mixture for 3 minutes.

Rena Jones

STICKY FLAKES

5 c. corn flake cereal
1 c. white corn syrup
1 c. sugar

1 c. peanut butter
1 c. pecans (may use peanuts,
almonds or cashews)

Heat corn syrup and sugar together in a boiler. Remove from heat and add peanut butter; mix well. Add corn flakes and nuts; mix well.

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