

BROWNIE SURPRISE

Dy. Ellen Sanford

2 sticks butter
4 oz. unsweetened chocolate
4 eggs
2 c. sugar
1 c. flour

1 tsp. vanilla
1 tsp. salt
1/2 c. chopped pecans
1 (14-oz.) pkg. caramels
1/3 c. evaporated milk

Preheat oven to 350°. Melt butter and chocolate, allow to cool. Beat eggs and sugar, then add to chocolate. Stir in flour, vanilla, salt and pecans. Put half of mixture into greased 9 x 13-inch pan and bake 15 minutes. While this is baking, heat caramels and milk, stirring constantly until caramels are melted. Spread caramels on brownies and top with remaining half of batter. Bake 30 minutes. Cool and cut.

TEA CAKES

Lt. Gwendolyn Youngblood

1/4 c. soft butter
1 1/2 c. sugar
2 eggs
1 tsp. vanilla extract

1 tsp. lemon extract
1 tsp. orange extract
2 1/2 tsp. baking powder
1/2 c. milk

Cream butter; gradually add 1 1/2 cups of sugar, beating well at medium speed. Add eggs, one at a time, beating well after each addition. Add

(continued)