



CRUNCHY NIBBLES

Wanda Thomas Hill
Inez "Peggy" Bonner Thomas

1 ½ sticks oleo
1 cup sugar
1 egg
½ cup milk
1 teas. vanilla

1 cup coconut
1 ½ cups graham cracker
crumbs
1 cup nuts (chopped)

Mix oleo, sugar, egg and milk. Boil for 2 minutes. Remove from fire and add vanilla, coconut, graham cracker crumbs, and nuts. Line bottom of 9 x 13 pan with whole graham crackers. Pour filling over them. Press another layer of crackers over this. Mix 1 ½ sticks oleo, 2 T. evaporated milk, ½ box powdered sugar, ½ teas. vanilla. Spread over top of the crackers. Refrigerate several hours before serving.

Note: Mother was known for this little treat at showers. She would always send the left overs to Sonny Coulter. He just loved them.

DATE CRACKER COOKIES

Angie Thomas Glascock

1 can sweetened condensed
milk
8 oz. chopped dates
1 cup chopped pecans
1 box ritz crackers (oval
shaped)

1 stick butter softened
3 oz. cream cheese softened
1 ½ C powdered sugar

Mix first 3 ingredients and heat on stove for 3 min. to thicken. Drop spoonful on crackers, bake 5 min. @ 350°. Mix butter, cream cheese, powdered sugar and ice cooled crackers.

