

SEVEN LAYER COOKIES

1 stick margarine
1 c graham cracker crumbs
1 6oz pkg chocolate chips
1 6oz pkg butterscotch chips
1 c coconut
1 can condensed milk
1 c chopped nuts

Melt the margarine in a 9x12" pan, sprinkle the graham cracker crumbs first then layer everything else in order. Bake at 350 for 30 minutes.

Wendi Vermaelen

SPICE COOKIES (NO MILK)

3/4 c low fat stick margarine
1 c sugar, (reserve 1/3 c to roll dough in)
1 egg
1/4 c molasses
2 T water
2 1/3 c all purpose flour
2 tsp soda
1-2 tsp cinnamon
3/4 tsp cloves
3/4 tsp ginger

Combine sugar, eggs, molasses and water. Combine dry ingredients and add to batter slowly. Refrigerate dough 2 hours. Roll dough into a long, round shape and roll sugar. Slice into cookies and bake at 350 for approx. 10-12 minutes. Allow to cool.

Rebecca Taylor Harris

CREME DROP CANDY

2 pkgs old fashioned creme drops
1 c peanut butter
1 c pecans

Melt creme drops on low heat. Mix peanut butter and pecans with creme drops. Stir well. Spread into buttered dish. Cool and cut into squares.

Ellen Connell Kinney