

Pecan Bars (Mom)

Yield: One 9x13-inch pan

Bake: 350°F for 10 min (crust); 275°F for 1 hour (or until set)

Ingredients

Crust

- 1 cup butter or margarine
- 1 cup brown sugar
- 2 cups flour

Filling

- 4 medium eggs
- 1 cup dark Karo syrup
- 2 tablespoons butter
- 2 tablespoons flour
- 3/4 cup sugar
- 1 teaspoon vanilla
- 1 cup pecans
- dash salt

Instructions

- 1 Mix crust ingredients until crumbly.
- 2 Pat into a 9x13-inch pan.
- 3 Bake at 350°F for 10 minutes.
- 4 Combine filling ingredients and pour over baked crust.
- 5 Bake at 275°F for 1 hour, or until set. Cool before cutting.

Diamond Applesauce Brownies (Mom)

Yield: One 13x10x1-inch jelly-roll pan

Prep: 15 min

Bake: 350°F for 15 min

Ingredients

- 6 tablespoons butter or margarine
- 1 cup brown sugar
- 1 egg, beaten
- 1/2 cup applesauce
- 1 teaspoon shredded orange peel
- 1 teaspoon vanilla
- 1 1/4 cups flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon soda
- 1/2 cup chopped walnuts

Orange Glaze

- 1 1/2 cups sifted confectioners' sugar
- 1/2 teaspoon vanilla
- dash salt
- Orange juice, enough to make glaze consistency (about 2 tablespoons)

Instructions

- 1 Combine butter (or margarine) and brown sugar in a saucepan. Cook over medium heat until butter melts; remove from heat.
- 2 Beat in the egg.
- 3 Stir in applesauce, orange peel, and vanilla.
- 4 Sift together flour, baking powder, salt, and soda; add to batter.
- 5 Stir in walnuts.
- 6 Spread in a greased jelly-roll pan. Bake at 350°F for 15 minutes.
- 7 While warm, make Orange Glaze: combine confectioners' sugar, vanilla, and salt; add enough orange juice to make glaze consistency. Spread over warm brownies.

Mom's Christmas Chocolate Bars

Bake: 350°F for 10 min, then 20–25 min

Ingredients

Crumb Mixture

- 2 sticks oleo
- 2 cups flour
- 2 cups oatmeal
- 1 1/2 cups brown sugar
- 1 teaspoon soda
- 1 teaspoon salt

Caramel Layer

- 64 caramels
- 1 cup condensed milk

Topping

- 2 cups chocolate chips
- Pecans (amount not specified)

Instructions

- 1 Mix crumb mixture ingredients.
- 2 Press about half of the crumb mixture into a pan.
- 3 Bake at 350°F for 10 minutes.
- 4 Melt caramels with condensed milk and spread over the baked crust.
- 5 Sprinkle chocolate chips and pecans on top.
- 6 Top with remaining crumb mixture.
- 7 Bake at 350°F for 20–25 minutes.
- 8 Cool slightly, then remove to a cooling rack.

Note: Pan size is not specified in the original recipe.

Cocoa Bars (Mom)

Yield: One 9x9-inch pan (about 2 dozen squares)

Bake: 375°F for 20 min (or until done)

Ingredients

Cocoa Bars

- 1/4 cup butter or margarine
- 1 cup sugar
- 1 teaspoon vanilla
- 2 eggs
- 1/4 cup milk
- 1 cup flour
- 2 tablespoons cocoa
- 1/2 teaspoon salt
- 1/2 cup chopped walnuts

Cocoa Frosting

- 1 1/2 tablespoons cocoa
- 1 tablespoon milk
- 1/4 teaspoon vanilla
- 1 1/2 tablespoons soft butter or margarine
- 2/3 cup sifted confectioners' sugar

Instructions

- 1 Cream butter (or margarine) and sugar, gradually adding sugar to butter and creaming well.
- 2 Beat in eggs, one at a time.
- 3 Stir in milk.
- 4 Sift together flour, cocoa, and salt; add to batter.
- 5 Stir in walnuts.
- 6 Spread in a greased 9x9-inch pan.
- 7 Bake in a moderate oven (375°F) for 20 minutes, or until done.
- 8 Frost at once with Cocoa Frosting: blend frosting ingredients until smooth.

Soft Rolled Ginger Cookies

Yield: Makes about 5 dozen

Chill: 3 hours

Bake: 375°F for 5–6 min

Ingredients

- 1 cup shortening
- 1 cup sugar
- 1 egg
- 1/4 cup molasses
- 2 teaspoons vinegar
- 5 cups flour
- 1 1/2 teaspoons soda
- 1/2 teaspoon salt
- 2–3 teaspoons ginger
- 1 teaspoon cinnamon
- 1 teaspoon ground cloves

Instructions

- 1 Cream shortening and sugar.
- 2 Beat in egg.
- 3 Add molasses and vinegar.
- 4 Sift together dry ingredients; blend into sugar mixture.
- 5 Chill dough 3 hours.
- 6 Roll dough 1/8-inch thick on a lightly floured surface.
- 7 Cut/shape as desired and place on cookie sheets (cutting/spacing not specified in the original).
- 8 Bake at 375°F for 5–6 minutes.

Lemon Hearts (Good Housekeeping, Dec 2002)

Yield: About 6 dozen cookies

Prep: 40 min plus cooling

Bake: 325°F for 15–16 min per batch

Ingredients

Lemon Cookies

- 3 cups all-purpose flour
- 3 tablespoons cornstarch
- 3/4 teaspoon salt
- 1 1/2 cups butter (3 sticks), softened (no substitutions)
- 1 cup confectioners' sugar
- 1 tablespoon grated fresh lemon peel
- 1 1/2 teaspoons lemon extract
- 1/4 teaspoon almond extract

Lemon Glaze

- 1 1/2 cups confectioners' sugar
- 4 to 5 teaspoons fresh lemon juice
- 1 1/2 teaspoons grated fresh lemon peel

Instructions

- 1 Preheat oven to 325°F. On waxed paper, combine flour, cornstarch, and salt.
- 2 In a large bowl, with mixer at medium speed, beat butter and confectioners' sugar until creamy, occasionally scraping bowl with rubber spatula. Beat in lemon peel and extracts.
- 3 Reduce speed to low; gradually beat in flour mixture until blended, occasionally scraping bowl.
- 4 Divide dough in half. Between two 20-inch sheets of waxed paper, roll half of dough 3/8 inch thick. (If paper wrinkles during rolling, peel it off, then replace it to remove wrinkles.)
- 5 With floured 2 1/4-inch heart-shaped cookie cutter, cut dough into as many cookies as possible. With floured 3/4-inch heart-shaped cookie cutter, cut out and remove centers from cookies. Reserve centers and trimmings to reroll.
- 6 With lightly floured wide spatula, carefully place cookies, 1 inch apart, on ungreased large cookie sheet. (If dough becomes too soft to transfer, freeze 10 minutes until firm.)
- 7 Bake cookies 15 to 16 minutes or until edges are golden. Transfer cookies to wire rack; cool 10 minutes.
- 8 Meanwhile, prepare Lemon Glaze: in small bowl, with wire whisk or fork, mix confectioners' sugar, lemon juice, and lemon peel until blended.
- 9 Dip top side of each warm cookie into glaze. Place cookies on wire rack set over waxed paper to catch any drips. Allow glaze to set, about 20 minutes.
- 10 Repeat with remaining dough, reserved centers, trimmings, and glaze, adding a little water to glaze if it begins to thicken.
- 11 Store cookies, with waxed paper between layers, in tightly covered container at room temperature up to 1 week, or in freezer up to 3 months.