



Hello Dolly Bars

Denise Harris

Mix and press into Cookie Sheet:
 4 C. Graham cracker crumbs
 2 Cube butter, melted

Layer on Crust:
 2 C. White Chocolate chips
 2 C. Milk Chocolate Chips
 2 C. Coconut
 2 Cans Sweetened Condensed milk
 2 C. Chopped Nuts (opt.)

Bake at 350° for 20 minutes.



Loft House Sugar Cookie Bars

Mary Jane Ricks

1 ½ C. Sugar
 1 C. Butter
 8 oz Cream Cheese
 1 Egg
 2 t. Vanilla
 2 ½ C. Flour
 ½ t. Baking Soda
 1 t. Baking Powder

Preheat oven to 350. Grease cookie sheet (one with sides).
 Cream sugar, butter and cream cheese. Add egg and vanilla. Mix on low and add flour, baking soda, and baking powder. Press dough into pan (dough will be sticky, I spray my hands with pam to prevent the dough from sticking to my hands). Bake 20 Minutes. Cool completely before frosting.

Frosting:

1/2 C. Butter	1/2 t. Salt
1/4 C. Milk	1 t. Vanilla
16 oz Powdered Sugar	

Adjust milk and powdered sugar to get desired consistency.



Congo Bars

Deanna Higen

2 ½ Cubes Margarine
2 C. Brown Sugar
2 C. Sugar
6 Eggs
2 t. Vanilla
1 t. Salt
Mix together well

Add:

4 C. Flour
1 T. Baking Powder
2 C. Chocolate Chips

Pour into a Jelly Roll pan. Bake at 350° 24 minutes. Cool and Cut.



Oatmeal Chocolate Chip Bars

Preheat oven to 375°

Mix and set aside for 20 minutes:

1 ½ C. boiling water
1 C. Quick oatmeal
1 Cube butter

Mix with oatmeal mixture:

1 C. White Sugar
1 C. Brown Sugar
2 Eggs, beaten
1 t. vanilla

Add & mix:

1 t. cinnamon
½ t. nutmeg
1 t. soda
½ t. Salt
1 ½ C. Flour

Pour batter into 9X13 greased pan.

Sprinkle following mixture over batter:

½ C. Brown Sugar
½ C. Chopped pecans
6 Oz. Chocolate chips

Bake 30 Minutes or until toothpick comes out clean.



Creamy Lemon Crumb Squares

Desiree Jensen

1 ⅓ C. all-purpose flour
½ teaspoons salt
1 teaspoon baking powder
1 stick (1/2 C.) butter, slightly softened
1 C. brown sugar (lightly packed)
1 C. oats
1 can (14 ounce) sweetened condensed milk
½ C. lemon juice
zest of 1 lemon

Preheat oven to 350 °

Mix butter and brown sugar until well combined.

Sift together flour, salt, and baking powder.

Add oats and flour to butter/sugar mixture and mix to combine.

Press half of oat crumb mixture into the bottom of an 8 x 11 inch pan. You can use a 9 x 13 pan; it will just be thinner.

Mix together condensed milk, lemon juice, and lemon zest. Spread onto the bottom layer of the crumb mixture. The other half of the crumb mixture mix and knead together with clean hands so that the butter that you added earlier gets incorporated then crumble on top of lemon layer but don't press.

Bake for 20 to 25 minutes, or until golden brown.

Allow pan to sit on counter for 30 minutes after baking. Cut into squares after you refrigerate for a couple of hours or until cool.



Lemon Square Bars

2 C. sifted all-purpose flour
1 C. confectioners' sugar
1 C. butter, melted

4 eggs
2 C. white sugar
1 t. baking powder
¼ C. all-purpose flour
5/8 C. lemon juice

Preheat oven to 350° F (175 degrees C). Grease a 9x13 inch pan.

In a medium bowl, stir together 2 cups flour and confectioners' sugar. Blend in the melted butter. Press into the bottom of the prepared pan.

Bake in the preheated oven for 15 minutes, or until golden. In a large bowl, beat eggs until light. Combine the sugar, baking powder and 1/4 cup of flour so there will be no flour lumps. Stir the sugar mixture into the eggs. Finally, stir in the lemon juice. Pour over the prepared crust and return to the oven.

Bake for an additional 30 minutes or until bars are set. Allow to cool completely before cutting into bars.



Cherry Bars

Viola Ricks

- 1 C. Butter, softened
- 1 $\frac{3}{4}$ C. Sugar
- 1 t. Vanilla
- 4 Eggs
- 3 C. Flour
- 1 $\frac{1}{2}$ t. Baking powder
- 1 (21 oz.) Cherry Pie filling



Heat oven to 350°. Grease a 15X10 Jelly roll pan.

In a large bowl, cream sugar, butter, and vanilla until light and fluffy. Add eggs one at a time, beating well after each. Gradually add flour and baking powder. Blend well. Spread $\frac{2}{3}$ of batter into prepared pan. Spread cherry pie filling over batter. Drop teaspoons of remaining batter over cherries.

Bake at 350° for 35 minutes.

Cool completely. Drizzle with glaze. After glaze has set, cut into bars.

Glaze:

- 1 C. Powdered Sugar
- 1 $\frac{1}{2}$ T. Milk
- $\frac{1}{2}$ t. Almond Extract

Banana Bars

Brittany Farfan

- $\frac{3}{4}$ C. All-Purpose Flour
- $\frac{3}{4}$ C. White Whole Wheat flour
- $\frac{1}{2}$ t. Baking powder
- $\frac{1}{4}$ t. Baking soda
- $\frac{1}{4}$ t. Salt
- $\frac{1}{4}$ C. Sugar
- 2 Ripe Bananas
- $\frac{1}{2}$ C. Unsweetened Applesauce
- 1 t. Vanilla
- 2 Egg Whites
- $\frac{1}{2}$ C. Mini Chocolate chips
- $\frac{1}{4}$ C. Chopped Pecans (opt.)



Preheat oven to 350°

Grease and 8X8 baking tin with butter or cooking oil

Combine flour, baking powder, baking soda, salt, and sugar in a medium bowl. Stir with a whisk to get everything fully combined.

In a separate bowl, combine bananas, applesauce, vanilla extract, and egg whites. Whisk together until everything is fully combined. Make a 'well' in the middle of the dry mixture.

Pour the wet mixture in and stir to combine.

Pour batter into the pan, and make sure it's distributed evenly.

Bake for 15-20 minutes, until a toothpick inserted in the middle comes out clean.

Allow to cool completely before cutting into bars.

Chocolate Chip Cookie Bars

1 cup butter, softened
1 and 3/4 cups brown sugar
1/4 cup granulate sugar
2 eggs
2 teaspoons vanilla
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 cups all purpose flour
1 and 1/2 cups chocolate chips



Preheat oven to 350 degrees. Lightly coat a 9 by 13 inch baking dish with no stick cooking spray. In a large bowl, cream butters and sugars until fluffy. Add eggs and vanilla, stirring well. Stir in powder, soda, and salt. Add flour and gently stir until just incorporated. Add chips and scrape batter into prepared pan. Bake for 25-30 minutes, or until top is golden brown. Let cool before slicing

Chocolate Peanut Butter No Bake Cookies

Joanne Stradling

2 cups sugar
4 tablespoons cocoa
1 stick butter
1/2 cup milk
1 cup peanut butter
1 tablespoon vanilla
3 cups oatmeal
Waxed paper



In a heavy saucepan bring to a boil, the sugar, cocoa, butter and milk. Let boil for 1 minute then add peanut butter, vanilla and oatmeal. On a sheet of waxed paper, drop mixture by the teaspoonfuls, until cooled and hardened.

No Bake Chocolate Cookies

Kimberlee Harris

1/2 Cup Butter
2 Cups Sugar
1/2 Cup Milk
2 TB. Cocoa
2/3 C. Peanut Butter
1 tsp. Vanilla
4 Cups Oatmeal



Combine sugar, milk, margarine, & cocoa in pan until melted. Stir in peanut butter & vanilla & bring to a boil. Add Oats. Drop from teaspoon or cookie scoop onto waxed paper and allow to set.

Whole Grain Chocolate Chip Cookies

Monica Koyle

1 Sm. Vanilla Pudding
½ C. Butter
1/8 C. Oil
1 t. Vanilla
2 Eggs
½ C. Brown Sugar
1 C. Brown Rice Flour
1 C. Barley Flour
1 C. Spelt or White Flour
1 t. Baking Soda
Chocolate Chips

Combine 1st 6 ingredients and mix until smooth. Add the rest and mix.
Bake at 375° for 8-10 min.



Red Velvet Cookies with White Chocolate Chips

1 box of red velvet cake mix
1 cup all-purpose flour
2 sticks unsalted butter, softened
1 egg
2 cups of mini white chocolate chips

Preheat oven to 350 °

In a mixing bowl, add butter and mix until soft and fluffy. Slowly add cake mix and flour. Once combined, add egg and mix completely. Add white chocolate chunks, and mix for a minute or so until well combined. Form dough into one inch balls, and place into the oven for 8-10 minutes. Yield: 4 1/2 dozen cookies.



Chewy White Chip Chocolate Cookies

1 ¾ c flour
1 ¼ c. cocoa powder
1 c. sugar
¾ c brown sugar
2 tsp baking soda
1 c. butter
2 eggs
1 tsp vanilla
½ tsp. salt
2 c. white chocolate chips

Preheat oven to 350° In a bowl combine butter, and sugars until fluffy. Add eggs, vanilla, and salt, mix. In a separate bowl, combine flour, cocoa powder and baking soda. Add flour mixture to wet ingredients. Mix in white chocolate chips. Bake for 8-10 minutes, let cookies set for 5 minutes on baking sheet before removing them to a cooling rack



A single rose can be my garden..... a single friend, my world. Buscaglia