

SWEETS FOR THE SWEET

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Introduction

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Fast and Fabulous Brownies

Source: Barbara Halsey Circuit Judge

Ingredients

- 1 pkg jello chocolate instant pudding
- 2 cup milk
- 1 pkg devils food cake mix
- 1 pkg semi-sweet chocolate chips
- 1 cup pecans or english walnuts (optional)

Instructions

Whisk together until blended, Add 1 box of Devils Food Cake Mix to pudding mixture and blend well. Last setp add one pkg semi-sweet chocolate chips and 1 cup pecans or English Walunts.

Pour into a greased 9x13 pan and bake at 350 for 30 to 35 min.

Serve with pecan coated ince cream balls -- Start with a large scoop of vanilla ice cream and shape into a ball. Coat with finely chopped pecans and place on a wax lined cookie sheet. Place back in freezer until time to serve. Best if prepared a day in advance.

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Great Grahams

Source: Barbara Halsey Circuit Judge

Ingredients

- 2 stick butter
- 1/2 cup sugar
- 1 pack graham crackers
- 1 cup pecans

Instructions

Line a jellyroll pan (13x18) with parchment paper. Break each cracker into the 4 sections and place closely on parchment paper. Top crackers with chopped pecans. Melt butter, add sugar to melted butter and boil on medium heat for 2 1/2 minutes. Pour over crackers. Bake at 350 degrees for 10 minutes

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Roll Sugar Cookies

Ingredients

- 1 cup sugar
- 1/2 tsps salt
- 3/4 cup oleo
- 1 egg
- 1 tsp vanilla
- 3 cup flour
- 1 tsp baking powder

Notes

Cream sugar, salt, and oleo well

Add egg, vanilla, baking powder and flour (gradually)

Roll 1/8" thick; Bake 350°; 10-12 minutes; Maybe glazed with slightly beaten egg white and sugar

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Sour Cream Nougat Bars

Ingredients

- 3 tbsp oleo
- 1/2 pkg betty crocker sour cream cake mix
- 1 1/2 cup mini marshmallows
- 1 pkg chocolate chips (6oz)
- 1 can flaked coconut (4oz)
- 1 cup chopped nuts
- 1 can eagle brand milk

Instructions

Heat oven to 350° and melt butter in oblong pan 13x9x2

Sprinkle cake mix over melted butter, add marshmallows, chocolate chips, coconut and nuts in this order.

Pour Eagle Brand evenly over top.

Bake about 30 minutes or till golden brown. Run knife around edges to loosen sides and cool.

Cut into bars.