

COOKIES & DESERTS

EASY CHOCOLATE CHIP COOKIES

Ingredients

- 1 Box German Chocolate Cake Mix
- 1/2 Cup Margarine, Melted
- 2 Eggs, Slightly Beaten
- 1 Cup Chocolate Chips

Directions

- Preheat Oven to 350 degrees.
- Mix cake mix, margarine and eggs.
- Add chocolate chips.
- Drop by rounded tablespoons onto an un-greased cookie sheet.
- Bake 8-10 minutes.
- Makes about 3 dozen.

CHERRY CAKE

Ingredients

- 1 Can Cherry Pie Filling
- 1 Can Crushed Pineapple
- 1 Box Yellow Cake Mix
- 1 Cube (1/2 Cup) Butter
- 1/2 Cup Sliced Almonds

Directions

- Preheat Oven to 350 degrees.
- Mix together pie filling and pineapple.
- Spread in bottom of a greased 9x13 baking dish.
- “Cut in” cold butter with cake mix to form a coarse crumb mixture.
- Bake for 45 minutes.
- Place almonds on top and bake for 15 more minutes.

GRANDMA SMITH’S CARROT CAKE

Ingredients

- 2 Cups Sugar
- 2 Cups Flour
- 2 Tsp. Baking Soda
- 1 Tsp. Salt
- 1 Cup Vegetable Oil
- 4 Eggs
- 3 Cups Grated Carrots

Directions

- Mix and sift first four ingredients. Add oil and mix well. Add eggs, one at a time beating well. Stir in carrots. Pour into a greased and floured 9x13 pan. Bake at 350 Degrees for 35 minutes or until toothpick inserted into middle comes out clean.

RHUBARB CRUNCH

Ingredients

- #### Crumb Topping
- 1 Cup Sifted Flour
 - 3/4 Cup Rolled Oats
 - 1 Cup Brown Sugar
 - 1/2 Cup Melted Butter
 - 1 Tsp. Cinnamon

- #### Fruit Mixture
- 4 Cups Diced Rhubarb
 - 1 Cup Sugar
 - 2 TB Cornstarch
 - 1 Cup Water
 - 1 Tsp. Vanilla

Directions

- Preheat oven to 350 degrees. Spray a 9” square baking pan lightly with cooking spray.
- Mix together crumb topping ingredients until crumbly. Press half of the mixture into pan. Cover with rhubarb.
- In a small saucepan combine the remaining fruit mixture ingredients. Cook, stirring constantly until thickened and clear. Pour over rhubarb. Top with remaining 1/2 crumb mixture.
- Bake for 1 hour. Cut into squares. Serve warm.

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MARGIE'S POPSICLES

Ingredients

- (1) 3 oz. Box Flavored Jell-O
- 1 Small Package Kool-Aid
- 1/2 Cup Sugar
- 2 Cups boiling water
- 2 Cups cold water

Directions

Dissolve Jell-O, Kool-Aid, and sugar in boiling water.
Add cold water and stir well.
Pour into popsicle molds.
Freeze.
Enjoy!

GRANDMA'S CHERRY COCONUT BARS

Ingredients

- 1 Cup Flour
- 1/2 Cup Butter
- 3 TB Powdered Sugar
- 2 Eggs, slightly beaten
- 1 Cup Granulated Sugar
- 1/4 Cup Flour
- 1/2 Tsp. Baking Powder
- 1/4 Tsp. Salt
- 1 Tsp. Vanilla
- 3/4 Cup Chopped Nuts
- 1/2 Cup Coconut
- 1/2 Cup Maraschino Cherries,
coarsely chopped

Directions

Preheat oven to 350 degrees.

Mix 1 cup flour, butter, and powdered sugar until smooth. Spread with fingers into an un-greased 8" square pan. Bake 20 minutes.

Stir the remaining ingredients into beaten eggs. Spread over baked pastry (no need to cool). Return to oven and bake 20 minutes.

Cool and cut into bars. Makes 18.