

## Pecan Squares

**Crust:**

3 cups all purpose flour  
 $\frac{1}{2}$  c. sugar  
 1 cup butter or oleo, softened  
 $\frac{1}{2}$  t. salt

**Filling:**

4 eggs  
 $\frac{1}{2}$  c. light or dark corn syrup  
 $1\frac{1}{2}$  c. sugar  
 3 t. butter or oleo, melted  
 $1\frac{1}{2}$  t. vanilla  
 $2\frac{1}{2}$  c. chopped pecans

In a large mixing bowl, blend together flour, sugar, butter & salt until mixture resembles coarse crumbs. Press firmly & evenly into a greased 15x10x1" baking pan. Bake at 350° for 20 min. Meanwhile in another bowl, combine first 5 ingredients. Stir in pecans. Spread evenly over hot crust. Bake at 350° for 25 min or until set. Cool on wire rack.  
 4 doz

### Mother's Scotties

#### Ingredients

- 1 cup of flour
- $\frac{1}{2}$  teaspoon of soda
- $\frac{1}{2}$  teaspoon of salt
- $\frac{1}{2}$  cup of shortening
- 1 egg
- 1 cup of brown sugar
- 1 teaspoon of vanilla
- 1 cup of quick cooking oatmeal
- $\frac{1}{2}$  cup of chopped nuts
- 1 cup of coconut

#### Directions

1. Cream shortening, sugar, vanilla and egg in large bowl.
2. Sift flour, soda and salt in another bowl.
3. Gradually mix dry ingredients into large bowl.
4. Stir in oatmeal, nuts and coconut.
5. Form into small balls.
6. Place on greased cookie sheet.
7. Bake for 12 minutes at 350 degrees.

Double Mother's Scotties

2C. 1 cup flour  
 1T.  $\frac{1}{2}$  teas. soda  
 $\frac{1}{2}$ T. salt  
 1C.  $\frac{1}{2}$  c. shortening 1 egg  
 2C. 1 c. brown sugar  
 2T. 1 teas. vanilla  
 2C. 1 c. quick cooking oatmeal  
 1C.  $\frac{1}{2}$  c. chopped nuts  
 2C. 1 c. coconut

## Date Cookies

### Ingredients

- 2 sticks of butter
- 2 cups of brown sugar
- 3 eggs
- 1 teaspoon of baking soda
- 2 ½ cups of flour
- 10 ounces of diced sugar dates
- 10-ounce package of chopped nuts

### Directions

1. Preheat oven to 350 degrees.
2. Cream butter.
3. Add sugar, eggs soda and flour
4. Mix Well
5. Stir in dates and nuts
6. Drop by spoonful on greased cookie sheet
7. Bake 10 to 12 minutes



## Date Cookies

2 sticks oleo  
 2 C. brown sugar  
 3 eggs  
 1 T. baking soda  
 2 1/2 C. all purpose flour  
 10 oz. cont. diced sugar dates  
 10 oz pkg chopped nuts

Preheat oven to 350°. Using an electric mixer, cream margarine, add sugar, eggs, soda & flour and mix well. Stir in dates & walnuts. Drop by 1 heaspoonful on greased cookie sheet. Bake 10 to 12 min. Makes 75 to 100.

## Honey Bars

### Ingredients

- Bars
  - $\frac{3}{4}$  cup of vegetable oil
  - $\frac{1}{4}$  cup of honey
  - 1 cup of sugar
  - 2 cups of all-purpose flour
  - 1 cup of chopped nuts
  - 1 egg beaten
  - 1 teaspoon of baking soda
  - 1  $\frac{1}{4}$  teaspoon of ground cinnamon
  - $\frac{1}{2}$  teaspoon of salt
- Icing
  - 1 cup of confectioner's sugar
  - 1 teaspoon of vanilla
  - 2 Tablespoons of water
  - 2 Tablespoons of honey
  - 2-4 Tablespoons of melted butter

### Directions

- Bars
  - Preheat oven at 350 degrees.
  - Mix all ingredients together until evenly blended.
  - Press into a well-greased cookie sheet pan.
  - Bake for 20 minutes or until golden brown.
- Icing
  - Mix icing ingredients until well blended and thin enough to spread.
  - Spread on bars while they are warm
  - Cut bars and remove from pan.

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## Honey Bars

$\frac{3}{4}$  c. Vegetable oil  
 $\frac{1}{4}$  c. Honey  
 1 c. sugar  
 2 c. all-purpose flour  
 1 c. chopped nuts  
 1 egg, beaten  
 1 t. baking soda  
 $\frac{1}{4}$  t. ground cinnamon  
 $\frac{1}{2}$  t. salt

Preheat oven to 350°; Mix all ingredients together until evenly blended. Press into a well greased cookie sheet pan. Bake for 20 min or until golden brown.

## Icing:

1 cup confectioners sugar  
 1 teas. vanilla  
 2 Tables. water  
 2 " honey  
 2-4 " melted butter

Mix icing ingredients until well blended and thin enough to spread. Spread on bars while they are warm. Cut bars and remove from pan.





My grandparent's house.



Moo, moo, moo.





# OTHER DESSERTS







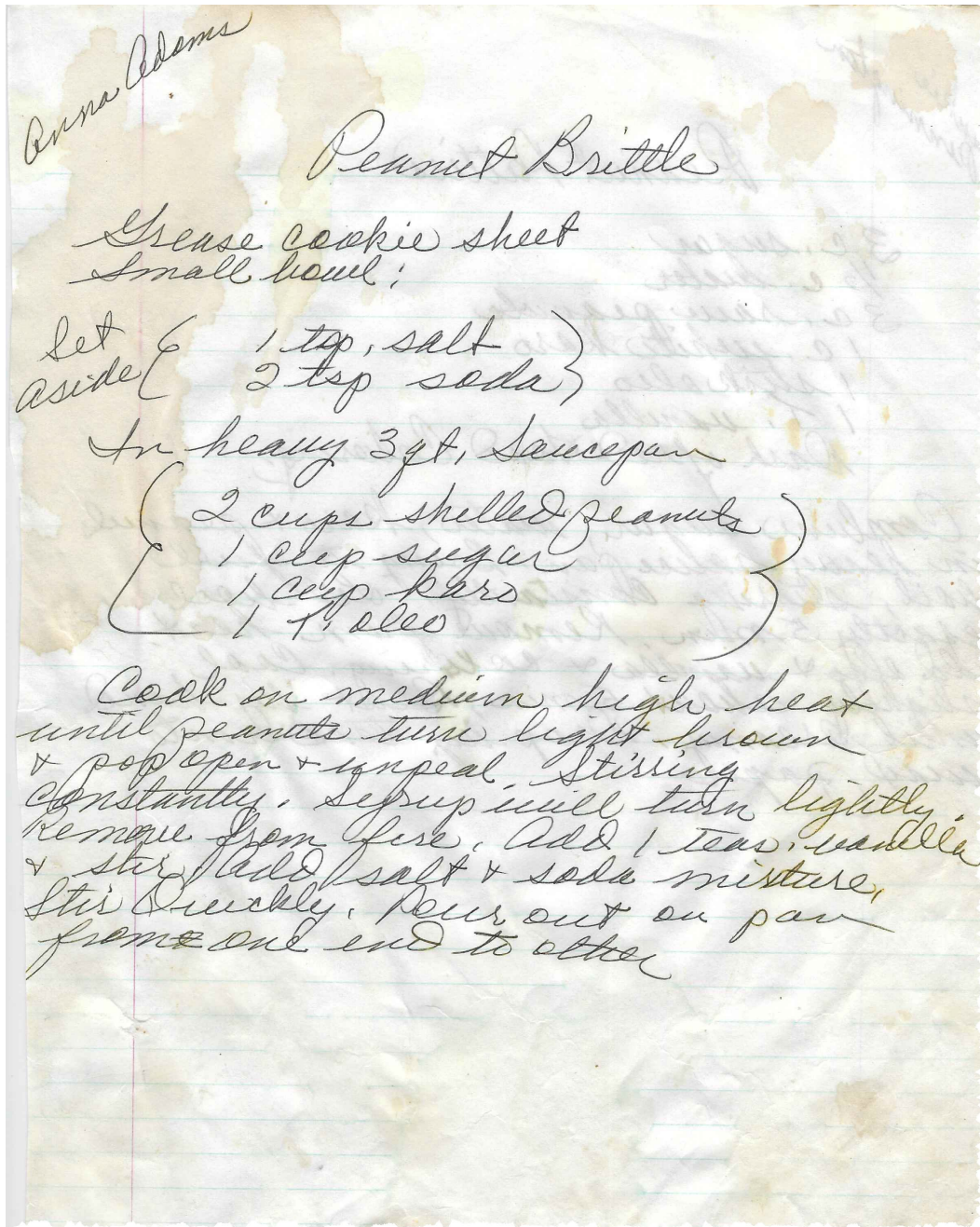
## Peanut Brittle

### Ingredients

- 1 teaspoon of salt
- 2 teaspoons of soda
- 2 cups of shelled peanuts
- 1 cup of sugar
- 1 cup of Karo
- 1 Tablespoon of butter
- Vanilla

### Directions

1. Cook peanuts, sugar, Karo and butter on high heat in saucepan until peanuts turn light brown.
2. Stir Constantly.
3. Remove from fire.
4. Add 1 teaspoon of vanilla and stir
5. Add salt and soda mixture
6. Stir quickly
7. Pour out on greased cookie sheet from one end to another
8. Let cool



I recall this as being kind of a holiday item

## Pecan Pralines

### Ingredients

- 3 cups of sugar
- 1 cup of buttermilk
- $\frac{1}{2}$  cup of light corn syrup
- 1 teaspoon of baking soda
- 3 cups of pecans
- 3 Tablespoons of butter
- 1 teaspoon of vanilla

### Directions

1. Combine first four ingredients.
2. Use long handled wooden spoon on low heat stirring constantly until sugar dissolves
3. Bring to boil stirring constantly until temperature reaches 240 degrees
4. Take off heat.
5. Add vanilla, butter and pecans.
6. Beat until stiff
7. Drop by spoonful's on waxed paper.



A-1  
marg Lou Huff

## Pecan Pralines

3 c. sugar  
1 c. butter milk  
 $\frac{1}{2}$  c. light corn syrup  
1 t. baking soda  
3 c. pecans  
3 t. Oleo  
1 t. vanilla

Combine 1st 4 ingredients. Use long handled wooden spoon on low heat stirring constantly until sugar dissolves. Bring to boil, stirring constantly until reaches  $240^{\circ}$ . Take off add vanilla, butter & pecans. Beat until pretty stiff, drop by spoonfuls on waxed paper.

### Aunt Eva's Fried Pies

#### Ingredients

- Fruit
  - 8 oz package of dried fruit
  - Water to cover
  - Sugar to taste
- Pastry
  - 2 cups of flour
  - 1 teaspoon of salt
  - 2 ½ teaspoons of baking powder
  - 4 Tablespoons of shortening
  - 2/3 cup of milk

#### Directions

1. Roll pastry out paper thin and cut rounds with saucer.
2. Put fruit over ½ rounds.
3. Fold the top over half and seal with a fork.
4. Either fry in deep fat or bake in the oven.

# Aunt's Fried Pies

1-8oz. pkg. dried fruit  
 Water to cover + sugar to taste  
 Cook until tender

## Pastry

2 c. flour  
 1 t. salt  
 2 1/2 t. baking powder  
 4 T. shortening  
 2/3 c. milk

Roll pastry paper thin & cut  
 rounds with saucer. Put fruit  
 over 1/2 rounds. Fold the top over  
 half & seal with fork. Either  
 fry in deep fat or bake in oven.



## Fruit Cobbler

### Ingredients

- 1 stick of butter
- 2 cups of sugar
- $\frac{3}{4}$  cup of milk
- 1 cup of flour
- 1  $\frac{1}{2}$  teaspoon of baking powder

### Directions

1. Sprinkle 1 cup of sugar over fruit.
2. Melt butter in baking dish.
3. Mix all other ingredients together and pour over melted butter.
4. Put any kind of fruit in syrup over it.
5. Bake in moderate oven.