**Apple Crisp**

3 medium tart apples, pared, peeled

and thinly sliced

1/2 cup brown sugar

1/3 cup flour

1/3 cup oats

1/2 teaspoon cinnamon

1/2 teaspoon nutmeg

1/4 cup butter or margarine,

softened

Preheat oven to 375 °F. Grease a square 8 x 8 inch pan. Place

thin, peeled apple slices in pan. Mix remaining ingredients thoroughly.

Sprinkle over apples. Bake 20 minutes or until apples are tender and

topping is golden brown. Serve warm and, if desired, with light cream

or ice cream. Serves 4.

**No Fail Pie Crust**

3 cups flour

1 ½ cup shortening

½ cup + 2 tablespoons water

1 teaspoon salt

½ cup flour

Using a pastry blender, cut 3 cups flour and shortening into each other until the size of a pea. In a separate bowl, mix water, salt, and ½ cup flour together into a paste. Fold paste mixture into shortening mixture. Knead 5-10 times until shaped into a ball. Divide dough into 4 sections. Roll out into a large circle. Place rolled dough into pie tin. Fill with desired filling and bake for 30-40 minutes at 350 ° F (the time and temperature is for a dough crust pie—check cooking on filling recipes). Makes two double crust pies.

**Apple Pie Filling**

6-8 tart apples

¾ to 1 cup sugar

2 tablespoons flour

2 teaspoons cinnamon

2 tablespoons butter

Peal and slice apples into thin strips. In a mixing bowl, combine sugar, flour, and cinnamon. Add apples and mix. Pour apples into prepared piecrust and dot with butter.

**Butter cream Frosting**

3 cups confectioners’ sugar (powdered sugar)

1 cup butter (2 sticks), softened

1 tsp. vanilla extract

1 to 2 tablespoons milk

In a mixer fitted with a whisk or with a hand mixer, mix together sugar and butter. Mix on low speed until well blended. Add vanilla and milk and beat on medium speed, adding more milk to make it into a spreadable consistency. Add coloring if desired. Top cakes, cupcakes, cookies, etc. with this frosting!

**Chocolate Chip Cookies**

1 cup real butter 1 cup brown sugar

½ cup sugar 2 eggs

1 tablespoon vanilla 3 cups flour

1 teaspoon baking soda ¾ teaspoon salt

1 bag chocolate chips

Cream butter and both sugars together in a mixing bowl. Add eggs and vanilla and mix well. Add baking soda, salt, and flour, and beat on medium speed until blended. Add chocolate chips and mix. Chill dough for 1 hour. Shape into ½ inch balls and place on a lightly sprayed cookie sheet. Bake at 375 for 8-10 minutes

**Mint Chocolate Chip Ice Cream**

1 can sweetened condensed milk

2 tablespoons water

½ teaspoon peppermint extract

2 cups whipping cream

1 cup miniature chocolate chips, or regular chips chopped finely

4 drops green food coloring

Line a 9 x 5 x 3 inch loaf pan with aluminum foil. Whip whipping

cream to stiff peaks. In a large bowl, combine canned milk, water, extract, and food coloring. Fold in whipped cream and chocolate chips. Pour into loaf pan and level with spatula. Cover and freeze

for 6 hours or until firm. Lift out of the pan and remove foil. Slice

and serve. Makes 8 servings.

**Easter Egg Noodle Nests**

1 package butterscotch chips

½ cup peanut butter

4 cups chow mien noodles

jelly beans or small candy eggs

Melt butterscotch chips and peanut butter in a medium saucepan over low heat, stirring often. When completely melted, put noodles in a large bowl and pour sauce over noodles. Mix gently until well coated. Drop by spoonfuls onto wax paper and press in centers to form a “nest.” Place in fridge or allow nests to solidify completely. Top with a few candy eggs. Store in an airtight container. Makes 2 dozen.

**Ooey Gooey Popcorn**

2 ½ quarts of popped popcorn

1 ½ cups sugar

½ cup corn syrup

2 squares butter

½ bag mini marshmallows

Pop popcorn and remove unpopped kernals. In a saucepan, combine sugar, corn syrup, and butter. Bring to a boil and boil for one minute, stirring constantly. Take pan off heat and add marshmallows. Stir to melt and then pour over popped corn and cool.

**Peanut Butter Bars**

1 cup brown sugar 1 cup sugar

1 cup margarine or butter 1 teaspoon vanilla

2 eggs 1 cup Peanut Butter

2 teaspoons baking soda 1 teaspoon salt

2 cups flour 2 cups oatmeal

Cream butter and both sugars together. Add remaining ingredients and mix well. Press dough into a large, greased cookie sheet (18"x13"). Bake at 325°

for 18 to 20 minutes. Remove from oven and put 4 heaping tablespoons of peanut butter (creamy works best) on top of the hot cookie bars and allow it to melt. Spread over the entire bar and allow it to completely cool before covering with chocolate frosting. **For the chocolate frosting:** Bring 1 cube of butter, 6 tablespoons milk, and 2 tablespoons cocoa powder to a boil in a saucepan and then remove from heat. Add half of a bag of powdered

sugar and 1/2 tsp. vanilla to the hot mixture; mix and pour hot mixture over bars.

## Homemade Root Beer

5 gallons water

5 pounds sugar

1 – 2 oz bottle root beer extract

5 pounds dry ice

In a plastic cooler, using a plastic spoon - mix water, sugar, and root beer extract together until sugar is dissolved. Add dry ice. Make sure it does not come in contact with skin. Root Beer will start to bubble and smoke. Stir until the root beer is ready to drink. As a safety precaution, check for small pieces of dry ice before serving.

Note: Do not use metal utensils when using dry ice. Wear gloves when handling the dry ice.

**Snickerdoodles**

1 cup softened butter or shortening

1 ½ cups sugar

2 eggs

2 ¾ cups flour

2 teaspoons cream of tarter

1 teaspoon baking soda

¼ teaspoon salt

In a mixing bowl, cream together butter and sugar. Add eggs and mix. Add dry ingredients and mix until a soft dough forms. Refrigerate. Roll dough into 1-inch balls and roll in a cinnamon-sugar mixture. Place on an ungreased cookie sheet and gently press flat with fork or cup end dipped in cinnamon-sugar. Bake at 400°F for 8-10 minutes. Makes 3 dozen cookies.

**Sugar Cookies**

1 1/2 cups white sugar         1 tsp vanilla

1 cup butter                       1 tsp baking soda

1 cup sour cream                  1/2 tsp salt

1 egg                                4 1/2 cups of flour or more

 Cream together sugar, butter and sour cream in a large bowl.  Add remaining ingredients, adding flour as needed.  Dough should be soft but not sticky.  Roll out desired thickness and cut into shapes.  Bake at 425° F  for 5-7 minutes.

Super Snack Mix

3 ½ cups pretzels 2 ½ cups cheerios

2 ½ cups rice or corn Chex mix 1 cup peanuts

1 cup M & M’s 1 tbsp. vegetable oil

1- 12 oz. package white chocolate chips

Mix the pretzels, cheerios, Chex cereal, peanuts and M & M’s together in a large bowl. Put the white chips and oil in microwave proof bowl and melt for 1 minute on 50% power. Stir. Put back in and microwave for 30 seconds at a time, stirring each time, until the dry chips are melted. Pour over dry mix and carefully stir together until all of the dry ingredients are coated. Spread out on wax paper to dry. Once coating is dry, put in an air-tight container. Make about 12 cups.