

Apple Dip

2 pkg cream cheese
1 c brown sugar
1 Tbsp vanilla

Mix together and spread into dish.

Top with 16 oz caramel ice cream topping
1 cup chopped pecans

Serve with 6-8 apples

Nancy Fauser

Aunt Joan's Noodles

2 c flour
2 Tbsp milk
2 eggs
1 Tbsp oil
2 drops yellow food coloring

Mix all in food processor. Put through noodle maker.

UM Women

Bar – B – Q Sauce

14 oz catsup
12 oz Pepsi

Heat until thick.

Nancy Fauser

Barbeque Sauce

3 Tbsp brown sugar
¼ c vinegar
1 c water
1 c catsup
1 Tbsp Worcestershire sauce

Cook till thick

Add 1 lb chipped ham to 1 ½ lbs chipped ham. Good on roast beef too.

Pat Trout

Beulah's Peanut Butter Candy

2 c brown sugar
1 c white sugar

Add enough milk to dissolve

1 Tbsp Karo

Cook slowly, soft ball stage. Cool.

Add

2 Tbsp peanut butter
1 tsp vanilla

Add

Butter size of walnuts, beat until creamy, and then pour into 8 x 8 x 2" dish.

Brock's Milk Maid Caramel Dipping Sauce

17 pieces Brock's Milk Maid Caramels
2 Tbsp milk or heavy cream
4 oz (snack cup) prepared vanilla pudding
Sliced fruit: apples, pears, bananas, oranges

Microwave:

Place unwrapped caramels and milk in small microwavable glass bowl. Microwave at full power about 2 ½ minutes. Stirring after first minute until melted and smooth. (I find 2 minutes is enough.) Stir in vanilla pudding. Serve warm or room temperature. Makes about 1 cup.

Stove top:

In small heavy pan, over low heat, melt caramels with milk, stirring frequently until smooth. Remove from heat and continue directions above. Very good!

Dixie Striker

Buckeye Bars

Soften in microwave and mix together 1 c peanut butter and 1 c butter. Stir in 2 c graham cracker crumbs and 2 ½ c powdered sugar. Mix well. Pat mixture into bottom of 9 x 13" pan. On low heat melt 10 oz chocolate chips. Stir in 6 Tbsp oil. Pour over crust and refrigerate for several hours. Cut into bars/

Thelma Hawkins

Buckeye Balls

2 ¼ c peanut butter
½ c butter
3 ½ c powdered sugar
1 6 or 10 oz chocolate chips
¼ bar paraffin

Mix peanut butter, butter and powdered sugar. Roll into balls. Melt chocolate chips and paraffin. Mix well. Use tooth pick and dip balls into chocolate except for 1 small spot. Put on wax paper to cool.

Marilyn Koons

Caramel Corn

6 qt popped popcorn
1 c margarine
¼ c light corn syrup
½ tsp baking soda
2 c brown sugar
1 tsp salt
1 tsp vanilla

In 2 qt saucepan, melt margarine, syrup, sugar and salt. Stir until boiling. Reduce heat, boil 5-6 minutes without stirring. Remove from heat and add vanilla and soda. Mix till foamy. Pour over corn. Bake at 250 for 1 hour. Stir every 15 minutes. Cool on wax paper and store in air tight container.

Elizabeth Christman

Carmel Corn
(Lyle Fauser Special)

1 ½ c brown sugar
¾ c white Karo
1 stick margarine

Heat on low heat to boil. Boil 1 minute add ½ tsp baking soda. Stir and pour over popcorn.

Nancy Fauser

Carmel Corn

2 c sugar
1 c white Karo
4 Tbsp butter

Put in pan. Heat to boiling. DO NOT STIR. Cook until amber colored. Remove from fire. Have ready 2 tsp water and 1 tsp soda. Put into the hot mixture and pour over popcorn.

Marilyn Koons

Caramel Corn

¾ c brown sugar
¼ c oleo
½ c corn – popped
2 Tbsp milk
pinch of salt

Cook until it bubbles, stirring constantly. Cook until it forms a medium ball on cold water, 225 on candy thermometer. Pour over popped corn.

Nancy Heinlen

Chocolate Cheese Ball

1 pkg cream cheese
½ c butter (softened) not melted
¼ tsp vanilla
¾ c powdered sugar
1 Tbsp sugar
2 Tbsp brown sugar
1 pkg milk chocolate chips (I use mini)

Cream together cheese, butter, vanilla until fluffy. Add sugars until mixed. Stir in chocolate chips. Refrigerate 2 hours – shape into ball. Chill 1 hour. Serve with graham crackers.

Dori Bishop

Chocolate Peanut Clusters

1 pkg chocolate pudding (regular) 3 5/8 oz

Mix:

1 c sugar
½ c pet milk (evaporated milk)
1 Tbsp butter

Cook and boil 3 minutes. Stir. Stir in all at once; 1 c sm salted peanuts. Beat until candy starts to thicken. Drop from teaspoons onto wax paper to form 24 clusters.

Cinnamon Ornaments

1 c cinnamon
1 Tbsp ground cloves
1 Tbsp nutmeg
 $\frac{3}{4}$ c applesauce
2 Tbsp white glue

Knead the ingredients. Roll out or pat out to desired thickness. Cut out with cookie cutters. Let air dry several days or bake in a very low oven 1 – 2 hours turning once.

Marilyn Koons

Corn and Nut Crunch

1 $\frac{1}{3}$ c sugar
 $\frac{1}{2}$ c Karo syrup
3 qts popped corn
 $\frac{3}{4}$ c butter
1 tsp vanilla
1 to 2 c salted mixed nuts

Combine sugar, butter and Karo in sauce pan and bring to a boil on medium heat, stirring constantly. Boil stirring occasionally until mixture reaches 250 or crack stage. Remove from heat, stir in vanilla. Pour over corn and nuts in large container, stir to coat. Spread to dry on large cookie sheet. Break apart and store in a tightly covered container.

Gladys Heminger

Good Taffy

3 c white sugar
 $\frac{1}{2}$ c vinegar
vanilla
1 $\frac{1}{2}$ c cold water
1 tsp butter – size of walnut

Bake at 275 until soft crack stage. Pour in butter pan to cool. Then pull.

Cracker Jack

5 qt popped corn
2 c brown sugar
¼ c dark Karo
¼ c Brier Rabbit molasses
¼ lb oleo
¼ tsp cream of tarter

Stir together and bring to a boil. Boil 5 minutes. Remove and add 1 tsp soda and stir well. Add popped corn and salted peanuts. Stir slightly. Spread in 10 x 15 pan. Bake at 200 for 1 hour. Take out. Cool completely and crumble.

Marilyn Koons

Cream Cheese and Peanut dip for Apples

Mix together

1 (8oz) pkg cream cheese
¾ c brown sugar
1 tsp vanilla
1 c salted nuts
Sliced and peeled Yellow delicious apples, placed in orange juice. Drain to serve.

Light version:

1 pkg cream cheese
1 (8oz) carton vanilla yogurt
1/3 c brown sugar
½ tsp vanilla
1 – 2 c chopped nuts

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Crispix Mix

3 Tbsp margarine or butter
¼ tsp garlic salt
¼ tsp onion salt
2 tsp lemon juice
4 tsp Worcestershire sauce
6 c Kellog's Crispix cereal
1 c salted mixed nuts
1 c pretzels

Melt margarine in 13 x 9" pan in oven at 250. Stir in garlic salt, onion salt, lemon juice, Worcestershire sauce. Add Crispix cereal, nuts, and pretzels. Mix until coated. Bake in oven at 250 for 45 minutes stirring every 15 minutes. Spread on absorbent paper to cool. Yield 8 cups.

Marlene Malone

Crock Pot Candy

16 oz dry roasted peanuts
16 oz unsalted peanuts
12 oz semi sweet chocolate chips
1 bar German Chocolate
2 lbs white chocolate

place all ingredients in crock pot, turn to low for 3 hours. DO NOT lift lid. Let cool slightly, stir till cool enough to drop on wax paper.

Dori Bishop

Coal Flowers

Put 3 Tbsp water in a glass bowl. Add 3 lumps of coal the size of an egg. Mix 3 Tbsp salt, 3 Tbsp bluing, and a few drops of mercurochrome. Pour over coal. Every day thereafter add 3 Tbsp of water and watch the flowers grow.

Marilyn Koons

Double-roasted Spiced Nuts

1 c blanched whole almonds
1 c pecan halves
1 c hazelnuts (filberts)
1 large egg white
1/3 c sugar
2 tsp cinnamon
1 tsp allspice
1/2 tsp nutmeg
1/2 tsp salt

Preheat oven to 350. In 15 x 10 jelly-roll pan, spread almonds and pecans. In 8 x 8 metal baking pan spread hazelnuts. Roast nuts 12 to 15 minutes or until toasted, stirring once. Cool almonds and pecans in pan on wire rack. Remove skins from hazelnuts by wrapping hot nuts in clean cloth towels; with hands, roll hazelnuts back and forth in towel until as much of the skin as possible comes off. Do not turn off oven. In Medium bowl beat egg white until foamy. Add sugar cinnamon, allspice, nutmeg, salt, and 2 tsp water and beat until well combined. Add nuts to egg white mixture, stir till well coated. Spray jelly-roll pan with nonstick cooking spray. Spread nut mixture evenly in pan and roast for 20 minutes. Cool and break apart.

Marilyn Koons

English Toffee

1 c butter
1 c sugar

Cook over medium heat stirring constantly until 310 degrees. Pour into grease cookie sheet and spread. After about 2 minutes, drop on chocolate bits and spread until covered. After cool, break into pieces.

Marlene Malone

Fritos Treat

1 pkg Fritos – spread on foil on 2 cookie sheets
1 c peanut butter
1 c sugar
1 c light Karo

Bring peanut butter, sugar and Karo to a boil. Pour over Fritos.

Nancy Fauser

Fruit Dip

1 c sour cream
1 tub cool whip
1 (8oz) cream cheese
 $\frac{3}{4}$ c brown sugar
 $\frac{1}{3}$ c Kahloo
1 c nuts – chopped

Mix together.

Pat Trout

Graham Cracker Dip

1 (8 oz) cream cheese
 $\frac{1}{2}$ c butter or margarine
 $\frac{1}{4}$ tsp vanilla

Cream together
Add

$\frac{3}{4}$ c powdered sugar
2 Tbsp brown sugar
 $\frac{3}{4}$ c mini Chocolate chips

Blend together and freeze 1 hour. Put on graham cracker sticks.

Beth Heinlen

Hershey's Cocoa Fudge

2/3 c coco
3 c sugar
1/8 tsp salt
1 1/2 c milk
1/4 c butter
1 tsp vanilla

Mix cocoa, sugar and salt in large 3 qt sauce pan. Add milk, bring to bubbly boil on high heat. Stir constantly. Reduce heat without stirring till 232 (soft ball). Remove from heat add butter and vanilla. DO NOT STIR. Allow to cool – 110 – Beat until thickens and not glossy. Put in buttered pan 8 x 8 x 2.

Marilyn Koons

Honey-Butter Popcorn

10 c freshly popped corn
1/3 c butter
1/3 c honey
1 c chopped peanuts – unsalted

Preheat oven 325 combine corn and nuts in large bowl. Heat butter and honey in a small sauce pan, stirring frequently until butter is melted. Gradually pour over popcorn mixture. Mix until well combined. Spread mixture evenly in an unbuttered 15 x 10 pan. Bake about 20 minutes, stirring two or three times until mixture is golden. Cool. Break into small pieces. May be stored in air tight container at room temperature. Makes 10 cups. This is good but different.

Gladys Heminger

Microwaveable Chocolate Fudge

- 2 c semisweet chocolate chips (I use the whole larger pkg)
- 1 (14oz) can sweetened condensed milk
- 1 tsp vanilla
- 1 ½ c chopped walnuts (optional)
- 1 c miniature marshmallows (measure and set aside)

Grease an 8 x 8 square pan and set aside. Stir together chips and milk in a medium- sized microwaveable bowl. Microwave on high for two (check before microwaving more) to three minutes, stir hard until smooth (no lumps). Stir in vanilla. Fold in walnuts and marshmallows. Spread in prepared pan. Refrigerate. Delicious!

Thelma Hawkins

Mix (makes large batch)

- 5 c corn chex
- 5 c plain cheerios
- 1 – 2 c salted peanuts (or dry roasted)
- 10 oz bag mini pretzels
- 1 bag M&M plain (use 14 oz) (can use Reese's pieces)
- 2 12 oz pkg white chocolate chips
- 3 Tbsp oil

Melt white chocolate chips and oil in microwave. Pour over mix and spread on 2 cookie sheets with wax paper to dry.

Nancy Fauser

Noodles

½ c eggs (2 large)
1 ½ c flour
1 tsp salt

Beat egg. Add salt and flour. Make soft dough. Divide 1/2 . Roll thin on floured board. Can cut wet or dry. Can cut with onion mincer. Can use wet.

Peg Lyon

Noodles

3 eggs
2 ½ c flour
1 Tbsp oil
1 Tbsp milk and water
¼ tsp baking powder
½ tsp salt

Mix all in food processor. Turn our on floured board and roll out or put through noodle machine.

UM Women

Oyster Snack Crackers

¾ - 1 c Crisco oil
1 tsp dill weed
½ tsp garlic salt
1 pkg original ranch dressing
1 box oyster crackers

Mix first four ingredients. Pour over crackers. Mix well and let set at least 1 hour.

Marilyn Koons

Play Dough

3c flour
1 ½ c salt
2 Tbsp cream of tarter
3 c water
3 Tbsp oil
food color

Mix together. Cook till thick. Cool. Keep in plastic bags.

Marilyn Koons

Spiced Nuts

½ c brown sugar
3 Tbsp cinnamon
1 large egg white
Beat egg white. Add sugar and cinnamon

Add

1 Tbsp vanilla
2 ¾ c nuts (almonds, cashews, walnuts)

Spread in single layer on a baking sheet. Bake at 350 for about 30 minutes stirring every 10 minutes.

Marilyn Koons

Spiced Nuts

Heat oven to 300

1 egg white
1 Tbsp water

Beat till frothy
Add:

2 c English Walnuts

Mix egg mixture with nuts.

Mix together:

½ c sugar
¼ tsp cloves
¼ tsp nutmeg

Combine with nuts and spread on buttered cookie sheet. Place in oven for 30 minutes stirring every 10 minutes

Peg Lyon

Toffee Candy

2 c sugar
½ c water
¼ c light Karo
1 c oleo
1 ½ c chopped nuts
5 oz grated chocolate

Combine sugar, water, Karo, oleo and nuts in heavy pan. Stir constantly over medium heat until candy thermometer reaches 285. Syrup will be thick. Be careful not to let it scorch. Pour at once into greased 9 x 13" pan and spread evenly. Sprinkle chocolate on top. When it melts, smooth out. Pat on some more chopped nuts. Cool candy completely. Break into pieces. Store in cool place.

Barb Cahill

Turtles

2 c pecans
3 Tbsp margarine
½ tsp vanilla
36 caramels, unwrapped (1 pkg)
2/3 c milk chocolate pieces

Cover baking sheet with waxed paper and arrange pecan pieces in 28 to 30 clusters spaced at least 1" apart. Place caramels in top of double boiler with margarine. Set over boiling water. Heat until caramels are completely melted, stirring occasionally. Remove from heat; add vanilla and stir until margarine and vanilla are thoroughly mixed with caramel. Drop by teaspoon on center of each pecan cluster, making sure that caramel touches all the pecan pieces to hold them together. Allow to cool. Melt chocolate over hot, but not boiling water. Spread over caramel on candies and allow to set before removing from waxed paper. To melt caramels and margarine in microwave, it is much faster. It takes about 3 minutes on high.

Dorothy Miller

Turtles

1 pkg pecan halves
1 pkg Kraft Caramels
1 sm pkg chocolate chips

Grease cookie sheet. Use 1 pecan half and put ½ caramel square on top. Bake until caramel starts to melt. Remove from oven and sprinkle with 3-4 chocolate chips. When soft spread them around the caramel.

Marilyn Koons

White Chocolate Fudge

1 (8 oz) softened cream cheese
4 c powdered sugar
1 ½ tsp vanilla
12 oz white chocolate melted
¾ c chopped pecans

Beat cream cheese, sugar and vanilla until smooth. Fold melted chocolate into cheese mixture with pecans. Spread into a greased 8" baking pan. Chill until ready to serve. Cut into squares.

Janet Ludman

White Fudge

2 c sugar
1 c milk
½ tsp salt
2 Tbsp corn syrup

Cook Hill soft ball stage.
Cool and add:

2 Tbsp butter
1 tsp vanilla

Beat till loses gloss