



## **BILL'S CHOCOLATE CHIP MUFFINS**

**from Liz Curtis Higgs**

- 5 Tablespoons butter, melted and cooled
- 2/3 cup sugar
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 3/4 cup sour cream
- 1/4 cup milk
- 1 large egg
- 3/4 teaspoon baking soda
- 3/4 teaspoon baking powder
- 1 1/2 cups flour
- 3/4 cups chocolate chips

1. Preheat oven to 350°.
2. Combine butter, sugar, vanilla, salt, sour cream, milk, and egg. Mix well.
3. Stir in baking soda and baking powder. Add flour and stir until well combined. Then add chocolate chips and stir lightly.
4. Fill paper-lined or greased muffin tins 3/4 full. Bake for 18 minutes or until very lightly browned. Cool. Yield: 1 dozen muffins



## **MORE GRANDMA'S GINGERBREAD COOKIES**

**from Liz Curtis Higgs**

- 1/2 cup butter
- 1/2 cup sugar
- 1/2 cup dark molasses
- 1 Tablespoon cider vinegar
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1 teaspoon ginger
- 1/2 teaspoon baking soda
- 1 large egg
- 3 cups sifted all-purpose flour
- 1 teaspoon baking powder

1. Boil butter, sugar, molasses, vinegar, salt, cinnamon, and ginger in a large saucepan until butter is melted and mixture is boiling rapidly.
2. While it's heating, dissolve baking soda in a little hot water.
3. When mixture begins boiling, stir in baking soda. Then, cool mixture for a few minutes.
4. Next add egg, flour, and baking powder, stirring as you go.
5. Cool dough in saucepan in refrigerator for one hour.
6. Roll out dough on floured board to 1/2" thickness. Cut in fun shapes.
7. Put cookies on greased cookie sheet and bake in middle of oven at 350° for 8-10 minutes. Be careful not to burn.
8. Store in closed container with fresh white bread to keep cookies soft.



**SEVEN LAYER LOVELY BARS**  
from Ann Voskamp

makes 36 bars

- 1/2 cup butter or margarine, melted
- 1 1/2 cups graham cracker crumbs
- 1 (14 ounce) can Sweetened Condensed Milk
- 2 cups semisweet chocolate morsels
- 1 1/3 cups flaked coconut
- 1 cup chopped nuts

1. Heat oven to 350 degrees F (325 degrees for glass dish). Coat 13x9-inch baking pan with no-stick cooking spray.
2. Combine graham cracker crumbs and butter. Press into bottom of prepared pan. Pour sweetened condensed milk evenly over crumb mixture. Layer evenly with chocolate chips, coconut and nuts. Press down firmly with a fork.
3. Bake 25 minutes or until lightly browned. Cool. Cut into bars or diamonds.
4. Store covered at room temperature.



## **MAMA'S HAWAIIAN DREAM BARS**

**from Ann Voskamp**

- 1/2 cup room temperature butter
- 1/2 cup brown sugar
- 1/2 teaspoon vanilla extract
- 1 1/2 cups cake flour
- 1 cup well drained crushed pineapple
- 1/4 cup melted butter
- 3/4 cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 cup shredded coconut

*1. Make the base with these steps...*

2. Cream the 1/2 cup butter with the brown sugar and vanilla.
3. Mix in the cake flour, combining well.
4. Press into an ungreased 9 inch square pan.
5. Bake the base at 375 degrees for 15 minutes, until golden brown.
6. Remove and cool.

*7. Make the filling with these steps...*

8. Spread well drained 1 cup crushed pineapple over the cooled, cooked base.
9. Beat well together the melted butter with the granulated sugar, egg, vanilla and coconut.
10. Spread this mixture evenly over the pineapple.
11. Return to oven at 375 degrees and bake for 25 to 30 minutes.
12. Remove and then cool completely in pan.
13. Cut into squares.