

## **Payday Bars**

*Submitted by: Lois Porter*

### **Ingredients:**

- 1 c. sugar
- 1 c. white corn syrup
- 1 c. peanut butter
- 1 tsp. vanilla
- 1 ½ c. dry roasted peanuts
- 6 c. Rice Chex

**Directions:** Microwave sugar and syrup 30 seconds. Stir. Microwave 4 more minutes. Stir in vanilla and peanut butter. Pour over peanuts and cereal. Mix quickly and pour into jelly roll pan or 9x13 inch pan, depending on your preference for thickness. Cool and cut into bars.

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## **Cow Patty Cookies**

*Submitted by: Cari Beggs*

### **Ingredients:**

- 2 c. sugar
- ¼ c. cocoa
- ½ c. milk
- ½ c. margarine
- 2 ¼ c. oats
- ½ c. peanut butter
- 1 ½ tsp. vanilla

**Directions:** In heavy saucepan, combine margarine, milk, cocoa, and sugar. Bring to a boil over medium heat, stirring constantly for 1 ½ minutes. Remove from heat and add peanut butter, vanilla, and oats. Drop by spoonfuls onto wax paper and let cool. Store in airtight container.

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## Monster Cookies

*Submitted by: Sarah Shake*

### Ingredients:

- 1 c. sugar
- 1 c. brown sugar
- 3 eggs
- ½ c. butter
- 1 ½ c. peanut butter
- 4 ½ c. oats
- 1 bag M&M's
- 1 bag chocolate chips
- ¾ tsp. vanilla
- 2 tsp. soda
- ¾ tsp. karo syrup
- Nuts (optional)

**Directions:** Mix all ingredients together well. Bake in 350° oven for 12 minutes.

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## **Chocolate Scotcharoos**

*(Contributor not listed)*

### **Ingredients:**

- 1 c. sugar
- 1 c. light corn syrup
- 1 c. peanut butter
- 6 c. Rice Krispies
- 1 c. chocolate chips
- 1 c. butterscotch chips

**Directions:** Combine in saucepan the sugar and corn syrup. Cook over moderate heat, stirring until it boils. Remove from heat. Stir in peanut butter; mix well. Stir in Rice Krispies. Press into buttered 13x9 inch pan. Melt chocolate and butterscotch chips in microwave and stir till smooth. Spread over Rice Krispies mixture. Chill and cut into bars.