

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.

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.

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.

Chocolate Scotcheroos

(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.