

**PEANUT BUTTER OREO DESSERT**

20 Oreo cookies, divided  
 2 Tbsp. melted oleo  
 8 oz. cream cheese, softened  
 ½ cup peanut butter  
 1½ cups powdered sugar, divided  
 16 oz. Cool Whip  
 15 miniature Reese's cups, chopped  
 1 cup milk  
 1 pkg. chocolate instant pudding

Crush 16 Oreos and toss with melted oleo. Press into bottom of 9-inch square dish. In bowl, beat cream cheese, peanut butter and 1 cup powdered sugar until smooth. Fold in half of the Cool Whip. Spread over crust. Sprinkle with chopped peanut butter cups. In another bowl, combine milk, pudding mix and remaining ½ cup powdered sugar. Mix on low speed for 2 minutes. Fold in remaining Cool Whip. Spread over peanut butter cups. Crush remaining 4 Oreos and sprinkle over the top. Cover and chill for at least 3 hours.

**Diana Kunselman  
 Rimersburg**

**PEANUT BUTTER PIE**

4 oz. cream cheese  
 1/3 cup peanut butter  
 3 cups Cool Whip  
 1 cup powdered sugar  
 1 graham cracker pie crust

Mix cream cheese until fluffy. Add sugar and beat until smooth. Add peanut butter and fold in Cool Whip. Pour into crust. Chill and serve. Serves 6.

**Logan Scott  
 Redbank Valley High School**

**PEANUT BUTTER SQUARES**

1 cup soft oleo  
 2½ cups peanut butter  
 3 1/3 cups confectioners' sugar  
 Scant cup brown sugar  
 ¾ tsp. vanilla.

Put chocolate on top.  
**Amber Kaltenbach  
 Keystone High School**

**PEANUT BUTTER SURPRISE CUPCAKES**

**Batter:**  
 2 cups sugar  
 1¾ cup flour  
 ½ cup cocoa  
 1½ tsp. baking powder  
 1 tsp. salt  
 ¼ tsp. baking soda  
 2 eggs  
 1 cup water  
 1 cup milk  
 ½ cup oil  
 2 tsp. vanilla

Preheat oven to 350 degrees. In a large mixing bowl, whisk the eggs, water, milk, oil and vanilla. Combine sugar, flour, cocoa, baking powder, salt and baking soda. Stir into the wet mixture, just until moistened. The batter will be thin. Put 24 cupcake papers in muffin tins. Fill muffin cups half full with batter. Drop scant tablespoonful of peanut butter mixture into center of each cupcake. Pour remaining batter over filling in each cupcake. Bake at 350 degrees for 25-30 minutes or until toothpick comes out clean. Cool completely.

**Filling:**  
 4 oz. cream cheese, softened  
 ¼ cup peanut butter  
 2 Tbsp. sugar  
 1 Tbsp. milk  
 1 cup miniature chocolate chips

In a small bowl, beat softened cream cheese, peanut butter, sugar and milk. Beat until smooth; stir in mini chips and set aside.

**Frosting:**  
 1/3 cup butter, softened  
 2 cups powdered sugar  
 6 Tbsp. cocoa  
 3-4 Tbsp. milk

Beat butter, powdered sugar, cocoa and milk until smooth. Frost cooled cupcakes. Store in refrigerator.

**Diana Kunselman  
 Rimersburg**

**PEANUT BUTTER TRUFFLE**

9- by 13-inch white cake, baked  
 9- by 13-inch pan of brownies  
 1 large and 1 small container Cool Whip  
 2 small pkgs. prepared instant vanilla pudding  
 1 bag Nutter Butter cookies  
 6 Reese's cups  
 1 pkg. vanilla cook-and-serve pudding  
 2/3 cup peanut butter  
 Peanut Butter Sauce (see below)

Cut cake and brownies into 1-inch chunks; set aside. Prepare the instant pudding; set aside. Crush Nutter Butters into small pieces and chop Reese's cups into small chunks. Prepare cook-and-serve pudding according to package directions. As soon as turning off heat, stir in peanut butter until smooth.

**Peanut Butter Sauce:**  
 In small saucepan, add 1¾ cups chunky peanut butter, 2/3 cup sugar and ½ cup milk. Stir constantly and heat until smooth. You may need to add more milk. Set aside.  
 In large punch bowl, start to layer all ingredients. Put 1/3 of cake chunks in bottom of bowl. Top with 1/3 of vanilla pudding. Put 1/3 of brownie chunks on top. Top that with 1/3 of the Cool Whip. Sprinkle with 1/3 of Nutter Butter crumbs. Dot with 1/3 of peanut butter sauce and 1/3 of peanut butter pudding. Repeat this two more times to make a total of 3 layers. Top with chopped Reese's cups.

**Carah Bowersox  
 New Bethlehem**

**PEANUT CHOCOLATE MACAROONS**

¼ pound (4 squares) chocolate, grated  
 1½ cups sugar, sifted  
 ½ cup peanut crunch  
 2 eggs  
 1 tsp. vanilla

Grate chocolate. Add sugar and peanut crunch. Mix well. Add vanilla and well beaten eggs; mix well. Line cookie sheet with buttered paper and drop teaspoon of mixture on it. Bake at 300 degrees for 15 minutes.

**Stevie Campbell  
 Union High School**

**PEANUT CRUNCH COOKIES**

½ cup butter  
 ½ cup peanut crunch  
 ½ cup white sugar  
 ½ cup brown sugar  
 1 egg, well beaten  
 1¼ cups flour  
 ¾ tsp. soda  
 ½ tsp. baking powder  
 ¼ tsp. salt

Cream butter and peanut crunch together. Add sugar gradually and cream thoroughly. Add well-beaten egg to creamed mixture. Sift flour, soda, baking powder and salt together and add to creamed mixture. Chill dough well, then form into balls the size of a walnut. Place balls on light greased baking sheet. Flatten with fork dipped in flour, making criss-cross pattern. Bake 10-12 minutes at 375 degrees. Makes 4 dozen cookies.

**Stevie Campbell  
 Union High School**

**Editor's Note:** The recipes featured in the 2009 Creative Cookbook are published as they were submitted to the newspaper. Readers are advised to pay close attention to all recipes to ensure canning and other food preparation efforts are adequate and safe.

Phone: 814-677-5522  
 3272 St. Route 257 • Seneca, PA 16346  
**The Cabinet Store, Inc.**

Quality Premade Cabinets  
 Complete Line of Countertops  
 Owners  
 Tom & Kathy Schettler  
 Bill & Kim Schettler  
 PA 049376

814-677-3063  
 2 Miles N. of Oil City on Route 8  
**ASEL'S CABINET Co.**

Custom Kitchen Cabinets  
 Complete Line of Solid Surface Products  
 Vanities - Bookcases  
 Tom Schettler 460 St Rt. 8  
 Bill Schettler P.O. Box 346  
 Owners Rouseville, PA 16344  
 PA049406

