

SNICKERDOODLES

1½ cups sugar
2 sticks margarine
2 large eggs
3 cups flour
2 tsp. cream of tartar
1 tsp. baking soda
¼ tsp. salt
½ cup sugar
3 tsp. ground cinnamon

Heat oven to 400 degrees. Mix 1½ cups sugar, margarine and eggs in large bowl. Stir in flour, cream of tartar, baking soda and salt. Mix ½ cup sugar and 3 tsp. of cinnamon in a separate bowl. Shape into balls or use a spoon (batter will be sticky). Roll balls into sugar/cinnamon mixture until completely coated. Spray cookie sheet lightly with cooking spray. Place on a cookie sheet. Bake for 8 minutes. Let cool for 1 minute before removing from cookie sheet. Use a metal spatula. Cool on wire rack.

Trisha Jester
Clintonville

SOUR CREAM RAISIN BARS

2 cups raisins
1½ cups water
1 cup packed dark brown sugar
1 cup butter, softened
1¾ cups old-fashioned rolled oats
1¾ cups all-purpose flour
1 tsp. baking soda
3 egg yolks
1 cup granulated sugar
1½ cups sour cream
2½ Tbsp. cornstarch
½ tsp. cinnamon
1 tsp. vanilla

Preheat oven to 350 degrees. Grease a 13- by 9-inch baking dish. Combine raisins and water in a medium saucepan. Cook over medium heat 10 minutes. Drain well and set aside to cool. Combine brown sugar, butter, oats, flour and soda in a medium bowl. Mix well. Press half of this mixture (about 2 cups) into bottom of pan to form a crust. Bake 7 minutes until partially cooked and slightly set. Combine egg yolks, granulated sugar, sour cream, cornstarch and cinnamon in a medium saucepan and stir until cornstarch is dissolved. Cook over medium heat until mixture thickens and resembles pudding, about 8 min-

utes. Remove from heat; stir in raisins and vanilla. Pour onto crust and crumble remaining oat mixture evenly over top. Bake 25 minutes or until set. Cool completely on a wire rack and refrigerate 1 hour before cutting. Makes 36 bars.

Martha J. Kline
Rimersburg

STACEY'S INCREDIBLE MONSTER COOKIES

1 cup margarine, softened
1 cup butter, softened
2 cups light brown sugar
2 cups white sugar
4 eggs
2 tsp. vanilla extract
4 cups all-purpose flour
2 tsp. baking soda
1 tsp. baking powder
1 tsp. salt
½ tsp. cinnamon (optional)
½ tsp. nutmeg (optional)
4 cups quick-cooking rolled oats
2 cups chocolate chips
1 cup miniature kisses
1 cup butterscotch chips
¾ cup coconut
1 cup of chopped dates or raisins
1 cup candy-coated chocolate pieces

Preheat oven to 350 degrees. Grease cookie sheets or place parchment paper on your cookie sheet. In an extra-large bowl, cream together the margarine, butter, brown sugar, and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking soda, baking powder, salt, rolled oats, and optional spices; stir into the sugar mixture a little at a time. Mix in all of the chips, coconut and candy pieces. Drop by tablespoons onto the prepared cookie sheets. Bake for 10 minutes in the preheated oven. If you like chewy cookies, this is the method to use: Take them out before they really look done and let them cool for 10 minutes before removing from the cookie sheet. For crispier cookie, cook until the edges are golden, about 11-12 minutes.

Stacey Neufeld
Titusville

SWEET FUN FRIES

1 pkg. frozen prepared pound cake, thawed
1 pint strawberries, washed, stems removed
2 Tbsp. strawberry flavor soft drink mix

Preheat oven to 375 degrees. Cut cake loaf into ½-inch slices. Cut slices into ½-inch strips. Place on baking sheet. Bake 5-10 minutes or until golden brown. Place strawberries and drink mix in blender. Blend until pureed. Strain into bowl to remove seeds. Serve with cake "fries."

Crystal Roxberry
Allegheny-Clarion Valley High School

TOFFEE

2 sticks butter (no substitutes)
1 cup sugar
¾ cup sliced almonds
¼ tsp. salt

Before starting, butter the pan and cookie sheet. Bring all ingredients to a boil on medium or medium-high heat until it turns a caramel color, stirring constantly. Pour out on a cookie sheet. Spread with a spoon. While hot, put 4 Hershey bars on top until melted and spread. Put ½ cup chopped pecans on top. Put in refrigerator for about 30 minutes. Take out and break up into pieces.


Geri Smith
Brookville

'VEETA' FUDGE


1 tsp. plus ½ cup margarine
1 cup chunky peanut butter
8 oz. Velveeta cheese, cubed
2-pound pkg. powdered sugar
2 tsp. vanilla

Line a 13- by 9-inch pan with aluminum foil or waxed paper and grease with 1 tsp. of butter. In large heavy saucepan combine the peanut butter, cheese and remaining butter. Cook and stir over medium heat until all ingredients melted. Remove from the heat and gradually stir in the vanilla and powdered sugar. Mixture will be thick. Spread into prepared pan and chill for at least 2 hours. Using foil or paper, lift fudge from pan, discard paper, and cut fudge. Store in airtight container. This recipe is just as good in a chocolate version. Just replace the peanut butter with 1/3 cup cocoa. Chopped nuts may also be added.

Holly M. Miller
Oil City



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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.