

Easy-peasy Christmas Cookies 2018

Congo Bars (One of my Aunt Dora's trademarks)

2 ¾ cups brown sugar
4 eggs
1 cup butter, melted
1 tsp. vanilla
2 cups flour
3 tsp. baking powder
½ tsp. salt
1 cup chopped nuts (optional)
1 6 oz package chocolate chips

Beat sugar, eggs and vanilla, then add melted butter and combine well. Add dry ingredients then add nuts and chips. Spread on a greased cookie sheet and bake at 350 degrees for 20-25 minutes. This should be soft to the touch like chocolate chip cookies. Do not overbake. When cool, cut in squares.

Jam Bars

1 ¼ cups sifted flour
¼ cups brown sugar
¼ cups uncooked oatmeal
½ cups flaked coconut
1 Tbsp. grated orange peel
¼ tsp. salt
½ butter
½ orange marmalade or apricot jam

Thoroughly mix all ingredients except jam to a crumb-like consistency. Pat 2/3 mixture into an ungreased 8x8x2 inch pan. Cover with marmalade. Top remaining crumb mixture and pat gently to make an even layer. Bake in preheated 325-degree oven 45 minutes. Cool and cut into one-inch squares. Omit grated orange peel if you choose apricot jam.

Spread on a Cookie Sheet

3 cups rice krispies
3 cups cheerios
12 oz unsalted peanuts
8 oz pretzels sticks cut in pieces
2 lbs. white chocolate
1 12 oz package red and green M&Ms

Melt white chocolate. Combine other ingredients and pour chocolate over dry mix. Mix well. Spread on two large cookie sheets and refrigerate (or put in a cold garage if you live in the north!) until it hardens. Break into pieces and store in containers. This makes a sweet gift in a cellophane bag.

Toffee Bars

1 cup butter or margarine
1 cup brown sugar
1 tsp. vanilla
1 egg
2 cups flour

Combine first four ingredients, then add flour and blend well. Pat on a greased cookie sheet and bake for 15 minutes at 350 degrees. Remove from oven. Sprinkle one large package of chocolate chips* on top and return to oven to melt. Watch this! Remove and spread like frosting. Decorate with sprinkles and cut into squares when cool.

*You can use semi-sweet or milk chocolate chips according to your taste preference.

