

OATMEAL COOKIES

Nancy Johnson

1 c. shortening	3/4 c. walnuts, finely
1 c. granulated sugar	chopped
1/2 brown sugar	1 t. vanilla
1-1/2 c. flour	1 c. chocolate chips
1 t. soda	1 c. raisins
1 t. cinnamon	1 c. date nuts, chopped
1-1/2 c. quick rolled oats	

Cream together shortening, granulated sugar and brown sugar and add one beaten egg. Sift together flour, soda and cinnamon and add to shortening and sugar mixture. Then add quick rolled oats, walnuts, vanilla, chocolate chips, raisins and date nuts. Chill for one hour. Put walnut sized pieces on a greased cookie sheet. Butter the bottom of a small glass, dip it in granulated sugar and flatten out the pieces. Re-sugar the bottom of the glass as needed. Bake at 350° for 10 minutes.

CHOCOLATE CHIP PEANUT BUTTER BARS

Carol Jones

1 to 1-1/2 c. powdered sugar	1-1/2 t. vanilla
1-1/2 c. peanut butter	1 (18 oz.) pkg. refrigerated chocolate chip cookies

Preheat oven to 350°. Combine powdered sugar, peanut butter and vanilla and set aside. Press half dough into 9 inch square pan. Spread peanut butter mixture on top. Press remaining cookie dough evenly over peanut butter mixture. Bake 30 to 35 minutes until golden brown and firm (don't over cook). Let cool for 30 minutes and then refrigerate for one hour before cutting into bars.

NOTE: You can use your own chocolate chip cookie dough from scratch.