

## DESSERTS & CANDIES

### Pumpkin Pie Squares

- 1 c. flour
  - 1/2 c. quick oats
  - 1/2 c. margarine
- Combine and press into 9x13 pan. Bake at 350 degrees for 15 minutes.

#### In a bowl:

- 1 can (2 c.) pumpkin
- 1 3/4 oz. evaporated milk
- 2 eggs
- 3/4 c. white sugar
- 1/2 t. ginger
- 1/2 t. salt
- 3/4 t. all spice

Combine pumpkin, milk, eggs, sugar, salt and spices and beat well. Pour in crust and bake 350 degrees for 20 minutes.

#### Combine:

- 1/2 c. brown sugar
- 2 T. butter or margarine

Sprinkle over pumpkin and return to oven for 15-20 minutes, until set. May top with Cool Whip. Freezes well for later use.

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*Joan Warner, Ubly*

### Apple Pie Cream

- 8 oz. cream cheese, softened
- 1/2 c. confectioner's sugar
- 1 t. vanilla
- 8 oz. Cool Whip, thawed
- 1 graham cracker crust
- 1 can apple pie filling
- Dash cinnamon

In a large bowl, beat cream cheese and sugar until smooth. Add vanilla; fold in Cool Whip. Pour into crust. Top with pie filling; sprinkle with cinnamon. Refrigerate for at least 2 hours before serving.

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*Geraldine Rutkowski, Ubly*

### Oven Baked Caramel Corn

- 1/2 c. brown sugar
- 1/2 c. light or dark corn syrup
- 1/4 c. butter
- 1/2 t. baking soda
- 8-10 c. popped popcorn

Preheat oven to 300 degrees.

Bring brown sugar, corn syrup & butter to a simmer in a large Dutch oven over medium heat stirring constantly, at the end, add baking soda. Add popcorn stir until well coated. Put onto greased cookie sheet bake for 10 minutes stirring around on sheet. Then pull out and cool. Keep separated or it will become a clump.

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*Kami Maurer House, Sebewaing*

### Bottom of the Cereal Box Cookies

- 1 pouch (1 lb. 1.5 oz) Betty Crocker sugar cookie mix
- 1/2 c. butter, softened
- 1 egg
- 3 c. total of: Trix, Lucky Charms, Cinnamon Toast Crunch, Honey Nut Cheerios, Cocoa Puffs, and/or Corn Chex cereal (including cereal crumbs)

Heat oven to 350 degrees. In large bowl, stir cookie mix, butter and egg until soft dough forms. Stir in cereal. Drop and shape dough by rounded measuring tablespoons 2" apart onto ungreased cookie sheet. Bake 8-10 minutes or until golden brown around edges. Cool 1 minute before removing from cookie sheet to cooling rack.

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*Kelsey Connors, Bad Axe*

### The Most Fantastic Peanut Brittle

- 3 c. sugar
- 1 c. light Karo syrup
- 1/2 c. water
- 3 c. salted peanuts
- 1 or 2 t. baking soda

In a heavy saucepan, stir together: sugar, syrup and water. Cook over medium heat, stirring constantly until sugar dissolves and mixture comes to a boil. Continue with stirring until temperature reads 280 degrees. If you use a candy thermometer or small drops in very cold water separates into threads that are hard, but NOT BRITTLE (soft crack stage) about 25 minutes. Stir in peanuts gradually so mix continues to boil. Cook, stir often and watch closely until temperature reaches 300 degrees. Add soda. Pour onto foil or greased pan.

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*Joan Warner, Ubly*

### Brown Sugar Tarts

- 2 c. brown sugar
- 1 c. sugar
- 4 T. flour
- 4 eggs
- 4 t. milk
- 4 t. vanilla
- 1 c. melted butter
- Optional 1 c. chopped walnuts or pecans
- You will need pie crust dough

Preheat oven to 375. Beat well. Roll out pie dough into circles to fit into mini cupcake tin or regular size cupcake tins. Fill tarts about 1/2 to 2/3 full. Bake for 10-15 minutes.

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*Kami Maurer House, Sebewaing*

