

Scotcheroos

- ½ C. butter
- 1 C. Karo Syrup
- 1 C. sugar
- 1 C. peanut butter
- 6 C. Rice Krispies
- 6 oz. bag milk chocolate chips
- 6 oz. bag butterscotch chips

Bring to boil and then take off heat: butter, Karo syrup, and sugar. Then stir in peanut butter and pour over Rice Krispies. Stir until sauce is all mixed in with the Rice Krispies. Melt the chocolate chips and butterscotch chips together and pour over Rice Krispies.

Lemon Bars

- 2 ¼ cups all-purpose flour
- ½ cup confectioners' sugar
- 1 cup butter, softened
- 4 eggs
- 1 ½ cups white sugar
- ½ cup lemon juice
- 1 tablespoon lemon zest

1. Preheat oven to 350 degrees
2. Mix 2 cups of flour and confectioners' sugar together. Cut in the butter. Mix well until the dough resembles pie dough consistency. Press the dough into a 9x13 in baking pan.
3. Bake 15 to 20 minutes or until golden brown.
4. Beat together eggs, sugar, 4 tablespoons flour, lemon juice and lemon zest for at least 1 minute. Pour the mixture over the baked crust.
5. Bake the bars another 20 minutes, or until the lemon topping has set. Sprinkle with confectioners' sugar when cooled.

Boxed Lemon Bars: You may purchase a lemon bar mix. You may need to make 2 mixes to get to the equivalent of a 9x13 in pan.

DO NOT CUT THE BARS * DO USE DISPOSABLE PANS**