

Granola Bars

3/4 c. butter	4 c. Rice Krispies
1/4 c. peanut butter	1 pkg. graham crackers, coarsely crushed
1/4 c. honey	1 1/2 c. coconut
1/4 c. oil	2 c. mini chocolate chips (or your choice of flavor)
2 (10 oz.) pkg. marshmallows	
5 c. oatmeal	

Melt butter, peanut butter, honey, oil and marshmallows. Stir well to prevent burning. Mix the rest of the ingredients in an 8-quart bowl, except the chocolate chips. Make a well in dry ingredients; pour into wet ingredients. Stir, and before too cool, add chocolate chips. Continue to mix. Spread onto a greased 10x15-inch pan. Use rolling pin to lightly flatten. Cut into bars. Yield: approximately 2 dozen bars.

Miss Betty Yoder

Mint Bars

FIRST LAYER:

1 c. sugar	1/2 tsp. salt
1/2 c. oleo	1 (16 oz.) can Hershey's syrup
4 eggs	1 tsp. vanilla
1 c. flour	1/2 c. nuts

Bake in a greased 9x13-inch pan for 30 minutes at 350°. Cool.

SECOND LAYER:

3 c. powdered sugar	1/2 tsp. peppermint extract
1/2 c. softened oleo	Green food coloring
2 T. milk	

Beat together and frost first layer.

THIRD LAYER:

1 c. chocolate chips	6 T. oleo
----------------------	-----------

Melt and allow to cool slightly before spreading over second layer. Bars can be chilled, but allow them to come to room temperature before cutting.

Mrs. Bruce (Genette) Patterson

From the Cookbook:

"Grandma's Old-Fashion Cooking & Canning"

A collection of hand-me-down recipes used by Mrs. Elmer Yoder & her daughters

Compiled by Elmer Yoder, Vera Hertzler, Betty Yoder & Amanda Yoder

Published by Jumbo Jack's Cookbooks