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COOKIES - BARS

TEIGLACH

Esther Levy

4 c. flour	3/4 lb. honey
1 tsp. baking powder	1/2 c. sugar
3 T. oil	1/2 lb. nuts, chopped
4 eggs	Ginger

Mix and knead first 4 ingredients until smooth. Form into roll 1/3-inch thick and cut into 1/2-inch pieces. Boil honey and sugar; add pieces of dough, place in hot oven (375°). Do not stir until dough is well puffed and just beginning to brown, then add nuts. Let cook until brown, stirring occasionally. Take from oven, turn out onto board and wet with cold water; spread on board, pat until flat, sprinkle with ginger and cut into pieces.

PEROSHINKES (POOR MAN'S STRUDEL)

Sally Levenstein

3 eggs	2 tsp. baking powder
1 c. peanut oil or Mazola oil	1 c. sugar
1 tsp. warm water	4 1/2 c. flour

FILLING:

8 oz. jam, my favorite is equal parts apricot, plum and peach	1 tsp. cinnamon
	Dash lemon juice
1 c. chopped nuts	

Beat eggs, oil, water, baking powder and sugar together. When batter is smooth, gradually add flour until mixture does not stick to your hands and forms a soft ball. Wrap in waxed paper and refrigerate for about 3 hours. (If left overnight, dough is much improved.) When ready to bake divide dough into 5 portions. Mix filling together in small bowl, except for nuts. Roll out 1 portion at a time on a floured pastry cloth. Roll dough as thin as possible to fit cookie sheet in length. Spread a very thin layer of filling, sprinkle with nuts and roll into narrow roll. Put on greased jelly roll pan. Repeat for 4 remaining portions of dough. I find that rolling on canvas gives the best results, because by lifting edge of canvas, the dough rolls automatically.

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PEROSHINKES (Continued)

If you use a canvas, it is not necessary to handle roll at all. Just lift entire canvas, and roll onto cookie sheet. Add more flour to cloth if it is getting saturated with oil. Bake at 325° from 30 to 35 minutes. Slice into pieces when cool.

RUGELACH**Sara Levenstein**

1 c. butter	1/2 c. chopped nuts
8 oz. cream cheese	1/2 c. raisins
1/8 tsp. salt	1/2 c. sugar
2 1/2 to 3 c. flour	Cinnamon, to taste
1/2 c. sugar	

Cream butter, cheese and salt. Add flour. Add sugar and form into ball. Refrigerate overnight or divide into 4 balls and flatten and refrigerate for a couple of hours. On floured board, roll out 1 circle at a time to 8-inch diameter and 1/8-inch thick. Spread mixture of nuts, raisins, cinnamon, and sugar. Cut circle into 8 wedges. Roll each wedge towards center. Be sure to leave tip clear of filling or you will not be able to pinch shut. Place on ungreased cookie sheet. Brush tops with milk, egg wash or sprinkle with a cinnamon and sugar mixture. Bake at 350° for 15-20 minutes. For easy rolling, roll dough into long rectangles, 5 x 11 inches. Sprinkle with raisins mixture. Roll long sides over and press shut. With a sharp knife, cut intervals. Sprinkle with same choice as given before and bake until brown.

MANDEL BREAD**Gladys Neuman**

1/2 lb. butter or margarine	3 c. flour
1 c. sugar	1 tsp. baking powder
3 eggs	1 c. nuts
1 tsp. vanilla	1 c. chocolate chips, optional

Make thick rolls out of dough and place in pan side by side. Bake until light brown. Cut diagonally when still hot. Place back in oven to toast.

MANDEL BREAD**Lillian Brodsky**

1 c. sugar	3 c. flour
3/4 c. oil	2 tsp. baking powder
3 eggs	1/4 tsp. baking soda
1 tsp. vanilla	3/4 c. chopped almonds or
1 tsp. almond extract, optional	walnuts or raisins, blanched
	Cinnamon and sugar mixture

Cream sugar and oil together. Add eggs, vanilla and almond extract. Sift together flour, baking powder and soda. Mix all together with all other ingredients. Can add nuts at this time. May be necessary to add more flour so that you can form about 3 rolls. Let dough set about 15-20 minutes on board. Then form your rolls on board. With your hands put a little oil on top of each roll and sprinkle a little sugar and cinnamon on top. Bake in 350° oven for about 20 minutes. Cut each roll in diagonal pieces and turn over on one side and bake until golden brown.

MANDEL BREAD**Roberta Katz**

3 c. flour	1 tsp. baking powder
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Sift and set aside. In large bowl, cream together:

1 c. sugar	1/8 c. oil
1 stick margarine	

Stir together and then add:

3 eggs	3/4 c. nuts
1 tsp. vanilla	3/4 c. chocolate chips
2 tsp. orange juice	

Stir in flour mixture and mix all together. Form batter into log shapes and place on greased cookie sheets. Batter should yield at least 4 logs. Sprinkle with a cinnamon-sugar mixture and bake at 350° for 20 to 25 minutes. When the bottom of the logs are a tan color remove from oven and cut into bite-sized pieces; return to oven for a few minutes so the entire piece is tan.

TOASTED ALMOND CAKE SLICES**Lottie Reiman**

4 eggs	1 c. sifted flour
1 c. sugar	1 tsp. baking powder
2 T. oil	1/4 tsp. salt
1/2 tsp. almond extract	1 c. blanched almonds
1/2 tsp. vanilla	3 tsp. cinnamon

Beat eggs. Add sugar, beating until light in color. Add extracts and oil, mixing well. Sift the flour, baking powder and salt, mixing well. Add almonds. Pour 1/4 of the mixture into a 12-inch oiled loaf pan, sprinkle with 1 teaspoonful of the cinnamon. Repeat the process twice more. Bake for 40 minutes until done. Remove from pan. Cool 15 minutes and cut into 1/2-inch slices. Place slices on a cookie sheet and put under broiler until delicately browned on both sides. Let cool and serve.

MOTHER'S STRETCH DOUGH**Nell Locketz**

3 c. flour	1 egg
1/2 tsp. salt	3 T. oil
1 T. sugar	1 c. lukewarm water

Place flour in bowl, make well and add salt, sugar, oil and egg. (If white dough is desired, use only whites). Add about 1 cup lukewarm water and knead with fingers until dough cleans sides of bowl. When dough is well kneaded on board (bubbly), place on greased plate, put few drops of oil on top and cover with plastic wrap. Let stand 45 to 60 minutes in warm place. When dough is ready to stretch, place tablecloth on table, flour well and place dough in center of table. Stretch carefully on all sides, palms down under dough. Dough should stretch paper thin. Shake a little oil on dough with brush and fill.

MOTHER'S APPLE STRUDEL**Nell Locketz**

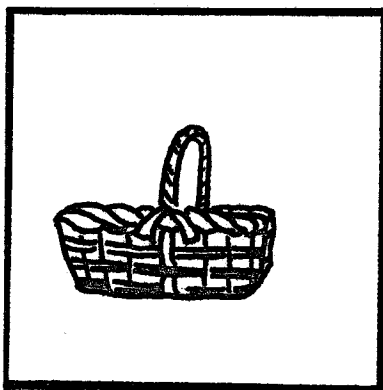
1/2 recipe stretch dough	1 T. lemon rind
Oil	8 c. finely chopped apples
1 c. sugar	1 c. light raisins
6 T. bread crumbs	1/2 c. nuts
1 T. cinnamon	

Stretch dough on tablecloth as directed in preceding recipe. Combine all ingredients for filling. Brush dough with melted shortening. Sprinkle filling over 1/2 surface. Sprinkle empty dough with a little sugar. Cut off heavy edges of dough. Lift one end of tablecloth and let dough roll itself like a jelly roll. Slide on well-greased pan and curve like horseshoe. Place extra piece of dough on ends to keep filling in. This can be accomplished by folding ends in before starting roll. Brush surface with melted shortening. Bake 20 minutes at 400°. Lower to 350° and brush again. Bake until brown, 10 to 15 minutes. Remove from oven and dust with powdered sugar.

CHANUKAH COOKIES**Dee Peacock**

1 c. margarine	1/2 tsp. salt
1 egg	1/2 tsp. cream of tartar
1 c. powdered sugar	1 tsp. vanilla
2 c. flour	

Mix all ingredients. Roll out and cut as desired. Bake at 375° to 400° for about 12 minutes.



EASY APPLE STRUDEL**Carol Ziff**

1 pkg. phyllo dough	3 c. crushed cornflakes
2 sticks butter or margarine, melted	3 cans apple pie filling
1 c. chopped nuts	1 c. raisins
1 T. cinnamon	

Defrost phyllo dough according to package instructions. In a bowl mix apple filling, nuts, raisins and cinnamon together.

Separate 1 sheet of dough and lay out flat on waxed paper. Cover remaining sheets of dough with a damp kitchen towel. Drizzle sheet of dough with butter, using a pastry brush. Sprinkle cornflakes lightly over this. Take another sheet of dough and place it directly over the first. Repeat butter and cornflakes. Place a third sheet on top and repeat ending with cornflakes.

Spoon a 1 1/2 inch row of apple mixture along the bottom of the dough. Roll dough, using waxed paper to turn. Turn onto greased cookie sheet. Glaze top with butter, sprinkle on some cornflakes. Cut into 5 or 6 pieces, 3/4 of the way through. Bake at 350° for 25 minutes or until lightly brown. When cooler, finish cutting through. Repeat until all phyllo dough is used. Makes 3-4 dozen depending on size of pieces.

NOTE: Sometimes the dough sticks together, so you must use 2 pieces for 1 layer or it comes apart in strips so that you will have to throw the sheet out.

You may substitute jelly or other filling for apple.

HAMANTASCHEN**Sarah Glickman**

3 eggs	1/2 c. orange juice
1 c. sugar	4 1/2 c. flour
1 c. oil	1/2 tsp. salt
1/2 tsp. soda	2 tsp. baking powder

FILLING:

Solo date or prune filling	Nuts
Lemon juice	Cinnamon
Strawberry preserve	

Combine eggs and sugar and beat well. Add oil, dry ingredients alternately with liquid and beat well together. Chill. (I refrigerate overnight.) Roll out and cut with glass into circles. Fill each circle with prune filling and shape into hamantaschen. For filling I like to use Solo date or prune filling. To this I add some lemon juice, strawberry preserve, nuts and cinnamon. It's a lot less work and just as good. However, if you're ambitious, the recipe for the filling follows.

FILLING FOR HAMANTASCHEN:

1 c. finely cut, cooked, drained and pitted prunes	1/4 c. sugar
1/4 c. finely chopped nuts	1 tsp. lemon juice

RUSSIAN TEA BALLS**Heidi Griminger Blanke
Corine Neuman**

1 c. butter	2 1/4 c. flour
1/2 c. sugar	3/4 c. chopped nuts
1 tsp. vanilla	Powdered sugar

Cream butter and sugar. Add vanilla. Mix in flour and then nuts. Form into balls. Bake at 375° 12-15 minutes. Cool slightly. Shake gently in paper bag with powdered sugar.

SOUR CREAM KUFFLES**Shelley Goldbloom**

2 pkgs. yeast	3 eggs
1 tsp. sugar	3/4 c. sour cream
1/2 c. warm water	1 tsp. vanilla
4 c. flour	Brown sugar
1/2 tsp. salt	Cinnamon
1/2 c. sugar	Raisins
1/3 lb. butter	Melted butter

Dissolve yeast in 1 teaspoonful sugar and 1/2 cup warm water. Put dry ingredients in bowl. Cut in butter. Mix eggs with sour cream, vanilla, yeast mixture. Mix all together. Form into balls and chill. Roll as if for pie crust; cut each circle into 8 pie-shaped wedges. Sprinkle with raisins, cinnamon, brown sugar and melted butter. Roll each wedge from wide pointed side to center. Let rise 1 hour or more. Bake in 375° oven for 12-15 minutes.

CHRUSTY (MARY'S LOVER'S KNOTS)**Jeanette Rifkin**

1/2 pint sour cream	2 tsp. baking powder
1/2 c. butter or margarine	1 tsp. baking soda
1 1/4 c. sugar	Pinch salt
6 eggs	2 c. flour
1 tsp. vanilla	

Beat sour cream, butter and sugar together. Add eggs and vanilla and beat until fluffy. Add baking powder, soda and salt with flour. Add more flour if necessary for rolling. Chill dough overnight. Roll thin and cut into diamond shapes with a pizza cutter. Make a slit in the center and turn upper half through slot (as a knot). Deep fry in shortening until light brown. Drain on brown paper and sprinkle with granulated or powdered sugar.

BAKLAVA**Sandy Perlmutter**

1/2 tsp. cinnamon
 1/2 tsp. ground cloves
 1 1/2 lbs. coarse ground walnuts

1 lb. phyllo, may be frozen variety
 1 lb. unsalted butter, melted

SYRUP:

2 c. sugar
 2 1/2 c. water
 1 stick cinnamon

3 to 4 whole cloves
 1/2 lemon

Mix spices and walnuts. Using a large pan with 2-inch sides, put a layer of phyllo on bottom. Brush with melted butter; add another layer, brush again, etc. until 4 layers deep. Cover with thin layer of nuts. Add 2 layers of phyllo, buttered. Repeat nut layer and 2 layers of buttered phyllo until all nuts are used, keeping 5-6 phyllo sheets for top. Cover with these last sheets, buttered. Tuck ends of sheets into pan. Cut diagonally every 1 1/2 to 2 inches, making diamond shaped pieces using a very sharp knife. Pour any remaining butter on top. Bake at 325° for 15 minutes; lower to 300° and bake 40 minutes or until golden. Remove from oven and immediately pour cold syrup over pastry.

Syrup - Combine ingredients, bring to boil, simmer 15 minutes. Squeeze juice of 1/2 lemon into syrup. Simmer 5 more minutes. Cool.

OATMEAL CRISPS**Susann Annis**

1 c. margarine
 1 c. brown sugar
 1 c. white sugar
 2 eggs
 2 tsp. vanilla

1 1/2 c. flour
 1 tsp. salt
 1 tsp. soda
 3 c. quick rolled oats

Thoroughly cream margarine and sugars. Add eggs and vanilla. Beat well. Sift dry ingredients. Add to creamed mixture. Add rolled oats and mix. Place dough by small rounded balls of dough on cookie sheet; press flat with palm of hand. Bake at 350° 10 minutes. Remove cookies while hot from cookie sheet. Cool.

ENGLISH TOFFEE COOKIE**Norma Altman**

1 c. butter or margarine	1 tsp. vanilla
1 c. brown sugar	1 tsp. salt
1 egg	8 to 9 small Hershey bars
2 c. flour	Chopped nuts

Cream butter and sugar. Add egg, flour, vanilla and salt. Pat down in large jelly roll sheet or cookie sheet. Bake at 375° for 15 minutes or until light brown. Remove from oven and while hot, place Hershey bars and spread (most brands other than Hershey will not melt and spread properly). Sprinkle immediately with chopped nuts. Cool and cut into squares.

ALMOND SNOWBALLS**Susann Annis**

1/2 c. softened margarine or unsalted butter	1/8 tsp. salt
1/2 c. sugar	2 tsp. almond extract
1/2 c. ground almonds	1 to 2 T. water, optional
1 c. flour	1 c. confectioners' sugar

Using electric mixer, cream butter, gradually add sugar, beating until light. Add almonds, flour, salt and almond extract. Mix with hands, it may be necessary to add 1-2 tablespoonfuls water. Roll into balls and flatten with your hand. Bake at 300° for 20-25 minutes. While still warm, roll in powdered sugar. (There are no eggs in this recipe.)

CHOCOLATE MINT STICKS**Dee Peacock**

1 c. butter	2 c. chopped blanched almonds
2 squares chocolate	1 1/2 tsp. peppermint extract
4 eggs	3/4 c. sifted flour
2 c. sugar	

Melt butter and chocolate. Cool. Beat eggs; add sugar and beat well. Add other ingredients and bake in 9 x 13 inch pan in 350° oven 15-20 minutes. Cool and frost.

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CHOCOLATE MINT STICKS (Continued)**FROSTING FOR CHOCOLATE MINT STICKS:**

1/4 c. soft butter	1 tsp. peppermint extract
3 c. powdered sugar	2 squares chocolate
2 to 4 T. milk	2 T. butter

Mix butter, powdered sugar, milk and peppermint extract. Spread over cake. For marbled effect, melt chocolate squares and butter and swirl over frosting. Cut in strips.

DONNA B'S SCOOCHEES**Dee Peacock**

1 c. sugar	6 c. Rice Krispies
1 c. light corn syrup	1 (6 oz.) pkg. semi-sweet bits
1 c. peanut butter	1 (6 oz.) pkg. butterscotch bits

Combine sugar and syrup in 3-quart saucepan. Cook until mixture boils. Remove from heat and stir in peanut butter and mix well. Add Rice Krispies, stir until blended. Press mixture into buttered 13 x 9 inch pan. Melt chocolate and butterscotch bits over hot, but not boiling water, stirring until well blended. Spread evenly over Rice Krispies mixture. Cool until firm. Cut into bars.

POPPY SEED COOKIES**Monica Lazere**

1/2 lb. butter	1 c. sugar
2 eggs	4 c. flour, scant
1 tsp. baking powder	1/2 c. poppy seeds

Mix ingredients, divide into 4 parts. Make into 1-inch round rolls, wrap in foil or plastic wrap and freeze. Cut frozen cookies very thin. Place on ungreased cookie sheets. Bake 10-15 minutes at 350°.

HEALTHY FARM COOKIES**Corine Neuman**

1 c. shortening	1 tsp. soda
1 c. brown sugar	1 tsp. salt
1 c. white sugar	1 c. cornflakes or Wheaties
2 eggs, beaten	1/2 c. oatmeal
2 1/4 c. flour	1/2 c. chopped nuts
1 tsp. vanilla	

Combine all ingredients. Put tablespoonfuls of dough on cookie sheet. Pat down and bake at 350° for 10 minutes.

APRICOT OAT COOKIES**Heidi Griminger Blanke**

2 c. quick-cooking oats	1 1/2 cup tsp cinnamom
1 3/4 c. flour	1/2 c. baking soda
1 c. margarine	1 c. apricot preserves
3/4 c. brown sugar	

Butter 9 x 13 inch pan. Mix first six ingredients. Set 2 cups of mixture aside. Press remainder in pan. Spread preserves over. Crumble reserved oat mixture over preserves. Bake at 400° for 20 minutes.

JAM DIAGONALS**Heidi Griminger Blanke**

1/2 c. margarine	1/4 c. jam
1/4 c. sugar	3/4 c. confectioners' sugar
1 tsp. vanilla	4 tsp. lemon juice
1 1/4 c. flour	

Cream butter, sugar and vanilla. Stir in flour. Roll into 3 9-inch ropes on lightly floured surface. Place on cookie sheet and make 1/2-inch depression down center with finger. Flatten ropes to 1-inch. Fill with jam. Bake at 350° 12-15 minutes until golden. Cool on cookie sheet. Combine confectioners' sugar and lemon juice. Drizzle over jam. When set, cut into 1-inch cookies diagonally.

ROLLED JELLY COOKIES**Carol Ziff**

1 1/2 sticks butter or	1 tsp. vanilla
margarine	1 1/4 c. sugar
1/2 of an orange's juice	3 1/2 c. flour
2 T. half & half sour cream	1 tsp. baking powder
4 large eggs, room temperature	Jam, raspberry, any kind
2 T. vegetable oil	

Preheat oven 275° to 300°. Grease cookie sheet with oil, sprinkle lightly with flour. Put soft butter, orange juice, sour cream, eggs, oil, vanilla into bowl. Mix slowly. Add sugar; mix. Add flour and baking powder. Mix with Mix Master until thick. Dough will be very sticky. Add more flour, if necessary, so you can just handle it. Roll out serving spoon amount of dough into small squares on highly floured cloth with rolling pin. Put jam on surface and roll. Roll onto cookie sheet and bake at 400° about 25 minutes. Guide by cookie color, light brown. Cut into 1/2 to 3/4-inch slices after baked.

CRESCENT COOKIES**Lillian Kaplan**

1 stick butter	1 carton small curd cottage cheese
1 stick oleo	2 c. flour

Mix all ingredients and refrigerate overnight. Divide into 4 parts. Roll each section like pie crust. Make 16 pieces out of each section (cut like pie). Roll each piece like butterhorn. Bake on a greased cookie sheet at 350° for 30 minutes. Frost while still hot.

FROSTING FOR CRESCENT COOKIES:
Mix powdered sugar and milk.

POTATO CHIP COOKIES**Rae Goodstein**

1 lb. shortening	4 1/2 c. flour
1 c. sugar	1 (5 oz.) bag potato chips, crushed
2 tsp. vanilla	Powdered sugar

Mix together all ingredients. Bake 350° for 15 minutes, depending on oven. Sprinkle on powdered sugar while hot.

LEMON BARS**Dee Peacock
Jeanette Rifkin
Corine Neuman**

2 c. flour	2 c. sugar
1/2 c. confectioners' sugar	4 T. flour
1 c. butter	1 T. baking powder
4 eggs	6 T. lemon juice

Combine flour, confectioners' sugar and butter. Mix well and pat into 9 x 13 inch pan. Bake 25 minutes at 350° or until light brown. Beat eggs lightly. Add rest of ingredients. Pour over baked crust and bake an additional 25 minutes at 350° or until light brown. Upon removing from oven, sprinkle with additional confectioners' sugar.

SUGAR COOKIES**Sarah Goldstein**

1 c. butter	3 1/2 c. flour
1 c. sugar	2 tsp. cream of tartar
3 eggs	1 tsp. nutmeg
1 tsp. salt	Pinch salt
1 tsp. vanilla	

Cream butter and sugar, add eggs, then dry ingredients. Bake at 425° for 8 minutes.

MAGIC BARS**Dee Peacock**

1 1/2 c. cornflakes crumbs	1 c. chocolate morsels
3 T. sugar	1 1/3 c. flaked coconut
1/2 c. margarine or butter, melted	1 can Borden's Eagle Brand sweetened condensed milk
1 c. chopped walnuts	

In a 13 x 9 inch baking pan, mix together cornflakes crumbs, sugar and margarine. Press mixture evenly on bottom of pan to form crust. Sprinkle nuts evenly over crust. Sprinkle chocolate morsels over nuts. Sprinkle coconut over morsels. Pour sweetened condensed milk evenly over coconut. Bake at 350° for 25 minutes. Cool and cut into bars.

DATE CONFECTIONS**Roberta Katz**

1/2 c. butter	1 egg
1/2 c. sugar	1/2 c. halved dates
1/2 c. packed brown sugar	1/2 c. chopped nuts
1/2 c. all-purpose flour	1/2 c. kosher graham cracker crumbs

Combine in saucepan butter, sugar, brown sugar, flour, egg and dates. Bring to boil, stirring constantly. Cook 3 minutes. Stir in nuts and graham crumbs. Spread in well-buttered 8 x 8 inch pan. Frost, chill until firm and cut into squares.

GREAT BROWNIES**Roberta Gelatt**

1 c. butter	1 T. vanilla extract
8 (1 oz.) chocolate squares	1 1/2 c. flour
5 eggs	2 c. chopped nuts
3 c. sugar	

Melt and cool butter and chocolate squares; set aside. Combine and beat eggs, sugar and vanilla extract for 10 minutes; add to chocolate mixture. Add flour and chopped nuts. Pour into greased 9 x 13 inch pan. Bake at 375° for 35-40 minutes.

BROWNIES**Dee Peacock**

1/2 c. butter (1 stick)	2 eggs, beaten
2 squares unsweetened chocolate (2 oz.)	1 tsp. pure vanilla
1 c. sugar	1/2 c. flour
	1 c. chopped walnuts

CHOCOLATE FROSTING:

1/3 c. margarine	3 c. sifted confectioners' sugar
1 egg	1/4 tsp. salt
2 squares baking chocolate	1 tsp. vanilla

Melt butter and chocolate over low heat. When melted, remove from heat and add the other ingredients in order given. Mix well; spread in a greased 8-inch or 9-inch square pan. Bake in 325° oven for 20-25 minutes. The brownies should be soft when taken from the oven. Cut in 36 small squares, at once, but let cool before removing from pan. Put powdered sugar on top after cut or make chocolate frosting.

For frosting cream margarine and egg. Add melted chocolate, sugar and salt. Add vanilla and beat until creamy. Store in airtight container.

NEVER FAIL BROWNIES**Gladys Neuman**

4 squares baking chocolate	1 c. flour
1/2 lb. butter or margarine	2 tsp. vanilla
2 c. sugar	1 c. finely chopped nuts
4 eggs, beaten	

Melt chocolate and butter together in microwave or double boiler. Add sugar and cool slightly. Beat with electric beater for 5 minutes. Add beaten eggs and beat again for 2 minutes. Add sifted flour, vanilla and nuts. Bake 1/2 hour at 350° in a 13 x 9 x 2 inch pan. Frost with any desired frosting and cover with ground nuts.

FAVORITE MOCHA FROSTING FOR BROWNIES:

3 T. cocoa	1 tsp. vanilla
3 T. hot coffee	1 1/2 c. confectioners' sugar
3 T. butter	Dash salt

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NEVER FAIL BROWNIES (Continued)

Combine cocoa and hot coffee. Add butter and vanilla, beating until smooth. Gradually add sugar, beating until spreading consistency.

MARbled BROWNIES**Jill Bernstein**

6 oz. cream cheese	4 (1 oz.) squares unsweetened
2 1/4 c. sugar	chocolate
4 eggs	1 c. flour
3 tsp. vanilla	1/2 tsp. salt
3/4 c. butter or margarine	1/2 c. chopped nuts

Beat cream cheese with 1/4 cup sugar, 1 egg and 1 teaspoonful vanilla until smooth. Set aside. Heat butter and chocolate over low heat until melted; cool. Beat together chocolate mixture, remaining 2 cups sugar, 3 eggs, and 2 teaspoonfuls vanilla on medium speed about 1 minute. Beat in flour, salt, and nuts on low speed until blended, about 30 seconds, then beat 1 minute on medium speed. Spread all the chocolate batter into a greased 9-inch square baking pan. Make hollows in chocolate and spoon dabs of cream cheese mixture into zigzag fashion. Smooth on top. Bake in 350° oven 45-55 minutes or until a pick inserted in center comes out dry. Cool. Cut into 16 squares.

EASY BROWNIES**Roberta Gelatt**

1/2 c. butter	2 eggs
2 (1 oz.) squares un-	1 tsp. vanilla
sweetened chocolate or	3/4 c. flour
6 T. cocoa and 2 T. oil	1/2 c. chopped walnuts
1 c. sugar	

Melt butter and chocolate in a double boiler. Remove pan from stove and stir in sugar. Blend in eggs one at a time. Add vanilla. Stir in flour and nuts; mix well. Spread in 8 x 8 inch greased pan. Bake 25-30 minutes at 350°. Cool. Cut in squares.