



DINNER BELLE

BY JIL UTTERBACK



Sweet Dreams...

The Winter weather outside is cold and dreary and boredom sets in...what better to do than bake some sweets!
During the holidays you might be invited to participate in a cookie swap. This recipe is for Monster Cookies...not referring to Halloween, but referring to the fact that this makes a Monster batch of cookies...like 28 dozen! Since M&Ms are the colorful part of the cookies, isn't it nice they make them in different colors and flavors these days? You could use the pink, white and red M&Ms and make them for Valentine's day even! One word of warning, you need a BIG bowl to mix these up in and you need a strong arm (I usually get my husband to help stir this one!):

Monster Cookies

- 12 eggs - 4 cups brown sugar
- 4 cups white sugar - 1 TBSP vanilla
- 1 TBSP corn syrup - 8 tsp soda
- 3 lb peanut butter - 1 lb margarine
- 18 cups oatmeal (quick)
- 1 lb chocolate chips or chips of your choice!
- 1 lb M&Ms

Mix all ingredients---drop by spoon on ungreased cookie sheet ,for big cookies bake 12 minutes, for regular size cookies bake 8 minutes.



Now for my Grandmother's famous Fannie Mae fudge recipe...good ANY time of the year! My Dad is the fudge maker in our family and this is his Mother's recipe—he comes by it naturally.

Fannie Mae Fudge

- 4 cups sugar - 1 cup milk
- 1 tsp vanilla - 25 large marshmallows
- 1 cup butter - 2 oz Bakers Unsweetened chocolate squares
- 12 oz semi-sweet chocolate chips
- 12 oz milk chocolate chips
- 1 cup chopped nuts (if desired or place whole pecan on top of each cut piece of fudge)

Mix the sugar, milk, vanilla and butter and bring to a boil. Boil for 2 minutes then turn off the heat.
Add the marshmallows, stir until melted.
Add the chocolates, one at a time, stir until melted.
Add nuts. Pour into a greased 9x13 pan. The fudge will harden as it cools.



Now if you are pie hungry, a really easy but delicious pie, is Buttermilk pie. As I have mentioned previously, I retired from working at a retirement community...and this recipe is from a resident...a man...who was famous for baking this pie This happens to be my daughter and grandson's favorite dessert. This is what I make instead of cake for birthdays for them!

Buttermilk Pie

- ¼ c. butter - 1 ½ cup sugar
- ¼ cup flour - 3 eggs beaten
- 2/3 cup buttermilk - 2 tsp vanilla
- 9" pie shell unbaked

Preheat oven to 350 degrees. Cream the butter, sugar and flour.
Add the buttermilk, vanilla and eggs in a separate bowl and mix well.
Combine the two and turn into an unbaked pie shell. Bake until filling is set in the middle where a knife inserted in the middle comes out clean. Enjoy!



Finally, here is a little fun dessert that really is amazing. Called **POTATO CANDY**...take one TABLESPOON of leftover dinner mashed potatoes...add powdered sugar (the potatoes turn to liquid), and a tsp of vanilla and then just add enough of the powdered sugar until you can pick it up and roll it out like pie dough. Spread peanut butter on top, then roll it up like a jelly roll and cut into slices. Refrigerate and serve when firm.

Enjoy and don't worry, spring will be here soon and we can all go out and work off all those calories --- working in the yard and planting gardens!

Email me at jilu@indian-creek.net with comments!