



No-Bake Cookies

3 cups sugar
 3/4 cup milk
 1 1/8 cup cocoa
 6 tablespoons butter

1 1/2 tablespoon vanilla
 3/4 cup peanut butter
 5 cups quick oats

1. Melt butter in medium pot. Add milk, sugar and cocoa. Cook to boiling, and let boil 1 1/2 minutes.
2. Remove from stove and add all other ingredients. Mix well.
3. Drop by tablespoons onto foil or parchment. Let cool.

Denise Rowilson, Colorado Springs

Fudge Brownies

1 1/3 cup flour
 2 cups sugar
 3/4 cup cocoa
 1 teaspoon baking powder

1/2 teaspoon salt
 2/3 cup oil
 4 eggs, lightly beaten
 2 teaspoon vanilla

1. Combine flour, sugar, cocoa, baking powder and salt in a large mixing bowl.
2. In a separate bowl, mix oil, eggs and vanilla. Add to dry ingredients and mix just until moist.
3. Spread in a greased 13x9 pan. Bake at 350 degrees for 20-25 minutes or until a toothpick inserted in the center comes out clean.

Heather Alwin, Brewster

Orange-Tapioca Salad

3 cups water
 1 small package orange Jell-O
 1 small package instant vanilla pudding mix
 1 small package tapioca pudding mix

1 15-ounce can mandarin oranges, drained
 1 8-ounce can crushed pineapple, drained
 1 8-ounce carton Cool Whip

- In a saucepan, bring water to a boil. Whisk in Jell-O and pudding mixes. Return to boil, stirring constantly; boil for 1 minute. Remove from heat and cool completely. Fold in oranges, pineapple and Cool Whip. Spoon into serving bowl, cover and refrigerate for 2 hours.

Jody Hartwell, Colby

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