

## **Turtle Bars**

1¾ cups all purpose flour	¾ cup butter or oleo, melted
1½ cups quick or old-fashioned oats, uncooked	1 6oz. package (1 cup) semi-sweet chocolate pieces
¾ cup firmly packed brown sugar	½ cup coarsely chopped pecans
½ teaspoon salt	1 12¼ oz. jar caramel ice cream topping

Combine 1½ cups flour, oats, brown sugar and salt. Add butter, mixing until crumbly; reserve ¾ cup mixture. Press onto bottom of greased 13x9" baking pan. Bake in a 375°F oven for 10 minutes. Sprinkle chocolate and nuts over partially baked oat base. Combine caramel topping and remaining ¼ cup flour; drizzle over chocolate and nuts. Sprinkle reserved crumb mixture over top and bake 20 minutes longer. Cool thoroughly, then chill to set chocolate. Cut into bars.

## **Butter Butter Cookies**

½ pound (2 sticks) butter	1 teaspoon almond extract
½ cup sugar	2 1/3 cups all purpose flour
1 large egg	

Cream butter. Gradually add sugar and beat until light and fluffy. Beat in egg and almond extract. Gradually blend in flour. Preheat oven to 350°F.

Fill cookie press with one-fourth of dough at a time and form into desired shape on ungreased cookie sheets. Bake for 8 to 10 minutes. Remove immediately to wire rack to cool. Makes about seven dozen cookies.

## **Sugar Cookies**

2/3 cup butter	1½ teaspoon salt
1¼ cup sugar	2 teaspoons baking powder
2 eggs	2 teaspoons vanilla
3 cups flour	

Mix all ingredients until smooth. Chill and then roll to ¼" thickness. Cut out and bake 12-15 minutes in a 350°F oven.