

## Tandycakes

4 Eggs	1 cup milk
2 cups flour	3 tablespoons oil
1 teaspoon vanilla	Pinch of salt
2 cups sugar	3/4 cup peanut butter
1 teaspoon baking powder	8 oz. Hershey Milk Chocolate bar

Preheat oven to 350 degrees.

Beat eggs until lemon colored. Add flour, vanilla, sugar, baking powder, milk, oil and salt. Blend and mix together. Pour into a greased cookie sheet (size??) Bake for 15-17 minutes. Cake does not brown so do not overcook. Cool for 1 minute.

Spread a thin layer of peanut butter on cake and cool.

Melt chocolate bar in double boiler or microwave. Spread on top of peanut butter.

Refrigerate until firm and slice into 2-inch squares.

## Lemon Bars

2 cups flour	4 tablespoons flour
3/4 cup melted butter	2 cups sugar
1/2 cup 10X sugar	1 teaspoon baking powder
	3 eggs
	6 tablespoons lemon juice (3 lemons)

Mix flour, butter and sugar. Pour into 9"x13" baking pan. Bake for 15 minutes at 350°F.

Mix remaining ingredients. Pour over crust. Return to oven for 25 minutes. Sprinkle with 10X sugar.

## Lemon Bars

1 cup flour	1/2 cup butter
1/4 cup 10X sugar	

Sift flour and sugar. Cut in butter until mixture clings. Put into ungreased 8x8 pan. Bake at 350°F for 10-12 minutes.

2 eggs	2 tablespoons flour
3/4 cup granulated sugar	1/2 teaspoon baking powder
3 tablespoons lemon juice	10X sugar

Beat eggs. Add sugar and lemon. Continue beating until mixture is slightly thick and smooth - 8-10 minutes. Stir in flour and baking powder. Blend until all is moistened. Pour over baked layer and return to 350°F oven for 20-25 minutes.

Sift 10X sugar over top and cool.