

DISAPPEARING MARSHMALLOW BROWNIES

Grease bottom and sides of a 9" square pan.
Melt 1/2 cup (1/2 6 oz. pkg. butterscotch morsels) 1/4 cup butter in heavy saucepan, stirring constantly. Remove from heat, cool to lukewarm.

3/4 c. flour
1/3 c. firmly packed brown sugar
1 tsp. baking powder
1/4 tsp. salt
1/2 tsp. vanilla
1 egg

Mix and add ingredients to butterscotch mix in saucepan and mix well.

1 c. miniature marshmallows
1 c. (6 oz. pkg.) chocolate chips
1/4 c. chopped nuts

Fold into butterscotch batter just until combined, about 5 strokes. Spread in greased pan. Bake 350 degrees for 20-25 minutes. Do not over bake. Center will be jiggy but becomes firm upon cooling.

BLUEBERRY CRUNCH CAKE

1 (20 oz.) can crushed pineapple in juice
1 (21 oz.) can blueberry pie filling
1 (18.25 oz.) box butter recipe yellow cake mix
1 cup chopped pecans
3/4 cup melted butter or margarine (1-1/2 sticks)

Preheat oven to 350 degrees. Pour pineapple with juice into 9x13 baking pan; spread evenly over bottom of pan. Spoon pie filling evenly over pineapple. Sprinkle dry cake mix over pie filling; level with a fork. Sprinkle pecans evenly over cake mix; drizzle with melted butter.

Bake for 35 to 45 minutes or until browned and bubbly.

Note: The blueberry pie filling can be substituted with strawberry, cherry, blackberry or peach pie filling.

CHOCOLATE CANDY

1 (11.5 oz.) package butterscotch chips
1 (6 oz.) package milk chocolate chips
1-1/2 cups dry roasted salted peanuts
1 cup Ruffles potato chips (crushed)

Mix butterscotch and chocolate chips. Microwave for 2-4 minutes, stirring after each minute. Make sure mixture is smooth, then add other ingredients. Drop by spoonfuls onto wax paper. Cool.

EASY FUDGE

1 can milk chocolate cake frosting
8 oz. butterscotch chips
1/2 c. pecans

Soften frosting and chips in microwave. Add nuts. Pour in greased dish. Refrigerate.

PEANUT BUTTER FUDGE

2 c. sugar
1 tsp. vanilla
1/2 cup evaporated milk
4 heaping tbsp. peanut butter

Mix milk with sugar and cook over low flame stirring constantly until it reaches soft ball stage. This won't take long. Take pan off fire then add vanilla and peanut butter. Beat until thick. Pour into greased pan to cool and harden. (Doesn't make a lot!)

BANANA SOUR CREAM CAKE

1 pkg. (2-layer size) yellow cake mix
1 cup mashed ripe bananas (about 3)
1 cup Sour Cream
3 eggs
1/4 cup oil
1 pkg. (8 oz.) Cream Cheese, softened
1/2 cup butter, softened
1 pkg. (16 oz.) powdered sugar
1 cup finely chopped PLANTERS Walnuts

HEAT oven to 350°F.

BEAT first 5 ingredients with mixer on low speed just until moistened, stopping frequently to scrape bottom and side of bowl. Beat on medium speed 2 min. Pour into greased and floured 13x9-inch pan.

BAKE 35 min. or until toothpick inserted in center comes out clean. Cool completely.

BEAT cream cheese and butter with mixer until well blended. Gradually beat in sugar.

REMOVE cake from pan. Carefully cut cake crosswise in half using serrated knife. Place 1 cake half, top-side down, on plate; spread with some of the cream cheese frosting. Top with remaining cake half, top-side up. Spread top and sides with remaining frosting. Press nuts into sides. Keep refrigerated.

