

Butterscotch Chips

Oatmeal Scotchies

SUBMITTED BY TERRIE LARSON, HARTFORD

- 1/4 c. all-purpose flour
- 1 tsp. baking soda
- 1/2 tsp. ground cinnamon
- 1/2 tsp. salt
- 1 c. butter or margarine, softened
- 3/4 c. granulated sugar
- 3/4 c. packed brown sugar
- 2 large eggs
- 1 tsp. vanilla extract
- 3 c. quick or old-fashioned oats
- 1 or 2 c. butterscotch chips

Preheat oven to 375°. Combine flour, baking soda, cinnamon and salt in a small bowl. Set aside. Beat butter, granulated sugar, brown sugar, eggs and vanilla extract in large mixing bowl. Gradually beat in flour mixture. Stir in oats and butterscotch morsels. Drop by rounded tablespoon onto ungreased baking sheets. Bake for 7 to 8 minutes for chewy cookies, 9 to 10 minutes for crisp cookies. Cool on baking sheets for 2 minutes. Remove to wire rack to cool completely.

Chocolate Butterscotch Cereal Bars

SUBMITTED BY LINDA BIRD, JACKSON

- 1 c. sugar
- 1 c. light corn syrup
- 1 c. creamy peanut butter
- 6 c. crisp rice cereal
- 1 c. chocolate chips
- 1 c. butterscotch chips

Combine sugar and corn syrup in large saucepan. Bring just to a boil over medium heat, stirring constantly. Remove from heat. Stir in peanut butter. Stir in cereal. Press into greased 13x9-inch baking pan. Microwave chocolate and butterscotch chips in medium, micro-safe bowl on HIGH for 1 minute; stir. Microwave at additional 10 to 20 second intervals, stirring until smooth. Spread over cereal mixture. Chill in pan for 20 minutes or until firm. Cut into bars. Makes 4 dozen bars.

Kit Kat Bars

SUBMITTED BY DARLENE FELBER, WEST BEND

- 1 box Club or Waverly crackers
- 2 sticks butter or margarine
- 1/3 c. sugar
- 1 c. brown sugar
- 2 c. graham cracker crumbs
- 1/2 c. milk
- 1/2 c. chocolate chips
- 1/2 c. butterscotch chips
- 2/3 c. peanut butter



Line ungreased 9x13-inch pan with whole Club or Waverly crackers. Boil butter, sugars, graham crackers and milk 5 minutes on medium heat, stirring constantly. Pour 1/2 (about 1 1/4 c.) mixture over cracker layer. Layer another row of crackers evenly. Pour remaining mixture over crackers. Layer a third row of crackers. Melt chocolate and butterscotch chips with peanut butter in microwave; pour over top of crackers. Chill; cut into bars.

Fresh Apple Cake

SUBMITTED BY EUNICE HECKENDORE, JACKSON

- 1 stick margarine
- 1 c. sugar
- 1/2 c. brown sugar
- 2 eggs
- 1 tsp. vanilla
- 2 1/4 c. flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1 c. milk
- 2 c. sliced apples
- TOPPING:**
- 1 Tbs. flour
- 1/2 c. nuts
- 1/2 c. brown sugar
- 1/2 c. butterscotch morsels

Cream margarine with white and brown sugars; add eggs and vanilla. Sift together flour, baking powder and baking soda; add sifted dry ingredients alternately with milk to creamed mixture. Stir in apples; pour into greased 9x13-inch pan. Mix together topping and pour on cake. Bake at 350° for 40-50 minutes.

Butterscotch Chip Bars

SUBMITTED BY BARB COURTIER, SLINGER

- 1 1/2 c. flour
- 3/4 c. packed brown sugar
- 1/2 c. cold butter
- 1 1/2 c. can mixed nuts
- 1/2 c. light syrup
- 1 c. butterscotch chips
- 2 Tbs. butter

Cut butter into flour and brown sugar. Press into 9x13-inch greased pan. Bake 10 minutes at 350°. Sprinkle with nuts. Melt chips and syrup in 2 Tbs. butter. Pour over nuts. Bake 10 minutes

Butterscotch Torte

SUBMITTED BY HELEN UECKER, IRON RIDGE

- 1 pkg. fluffy white frosting mix (for 2-layer cake)
- 1 tsp. vanilla
- 1 c. graham cracker crumbs
- 1 c. butterscotch chips
- 1/2 c. coconut
- 1/2 c. chopped pecans

Prepare frosting mix according to package directions. Add vanilla. Fold in all other ingredients carefully; spread in a greased 9-inch plate. Bake at 350° for 30 minutes or until lightly browned. Serve with ice cream or whipped cream.

Butterscotch Coffee

SUBMITTED BY JANNETTE JEFFORDS, HARTFORD

- 1 c. butterscotch chips, divided
- 8 c. hot brewed coffee
- 1/2 c. half and half cream
- 5 to 8 Tbs. sugar

In microwave-safe bowl, heat 1/2 c. butterscotch chips at 70% power for 2 to 3 minutes or until melted, stirring occasionally. Cut small hole in corner of pastry or plastic bag; insert #4 round tip. Fill with melted chips. Pipe *Mom* eight times onto waxed paper-lined baking sheet. Refrigerate until set, about 10 minutes. In a large bowl, stir coffee and remaining butterscotch chips until chips are melted. Stir in half and half and sugar. Serve in mugs with whipped cream and *Mom* garnishes hung across top of mug.

Butterscotch Cheesecake Bars

SUBMITTED BY JOAN KINDBERG, JACKSON

- 1 (12 oz.) pkg. butterscotch chips
- 1/3 c. butter
- 2 c. graham cracker crumbs
- 1 c. chopped nuts
- 1 (8 oz.) pkg. cream cheese, softened
- 1 (14 oz.) can condensed milk
- 1 tsp. vanilla
- 1 egg

Melt chips and butter together; stir in crumbs and nuts. Press half of mixture firmly into bottom of greased 9x13-inch pan. Beat cream cheese, until fluffy; beat in milk, vanilla and egg. Mix well. Pour into prepared pan; top with remaining crumb mixture. Bake 25-30 min. at 350° (325° for glass pan) or until toothpick comes out clean. Cool to room temperature. Chill before cutting. Refrigerate leftovers.

Haystacks

SUBMITTED BY KATHRYN SPIES, HARTFORD

- 11 or 12 oz. pkg. butterscotch chips
- 1 c. Spanish peanuts
- 1 1/2 c. chow mein noodles

Microwave chips, uncovered, in a microwaveable bowl for 1 minute at 70% power. Stir until smooth. Microwave 10 to 20 seconds more if needed until consistency to stir smooth. Add peanuts and noodles. Mix well. Drop by spoonful onto baking sheets covered with waxed paper or parchment. Allow to harden at room temperature. Makes 3 dozen or more.

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