

Butterscotch Cheesecake Bars

Linda Black

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| 1-12 oz. pkg.
butterscotch morsels | 1-8 oz. softened cream
cheese |
| 1/3 c. margarine | 1-14 oz. sweetened
condensed milk |
| 2 c. graham cracker
crumbs | 1 t. vanilla |
| 1 c. chopped nuts
(optional) | 1 egg |

In medium saucepan, melt morsels and margarine. Stir in graham cracker crumbs and nuts. Press half the mixture firmly onto bottom of greased 9x13 pan. In large mixer bowl, beat cream cheese until fluffy, then add sweetened condensed milk, vanilla and egg. Mix well. Pour into pan. Top with remaining crumb mixture. Bake at 350° for 25-30 minutes. Cool. Chill before cutting into bars. Keep refrigerated.

Caramel Bars

Joyce Pedersen

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| 32 caramels | 3/4 c. oleo |
| 1/3 c. evaporated milk | 1/3 c. evaporated milk |
| German chocolate
cake mix | 6 oz. milk chocolate chips |
| | 1 c. chopped pecans |

Melt caramels and 1/3 c. of evaporated milk. Set aside. Mix remaining 1/3 c. of evaporated milk, cake mix and the oleo. Pour a little over half of the cake mixture in a 9x13 pan. Bake for 6 minutes at 350°. Remove from oven and spoon caramel mixture over top of cake. Sprinkle chocolate chips and pecans over caramel. Drop remaining cake mixture here and there over top. It will not cover completely. Bake 18 minutes at 350°. Cool.