



Cookin' Fun

Blarney Bars

1/2 cup butter or margarine, softened
3/4 cup brown sugar, firmly packed
2 large eggs
1 tablespoon milk
1 teaspoon vanilla extract
3/4 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
3/4 cup quick-cooking oats
3/4 cup toffee pieces
1/3 cup pecans, chopped - optional



Blarney Bar Icing

About 4 drops green food coloring
3/4 can (or 3/4 cup) vanilla frosting

Heat oven to 350 degrees and lightly grease a 9-inch square baking pan. In a mixing bowl, cream together the butter and the brown sugar. Blend in the eggs, one at a time. Add the milk and vanilla extract, then blend the wet ingredients again.

Sift in the flour, baking powder, and salt. Add the quick-cooking oats and fold in the toffee bits. Add the optional pecans, and blend the mixture well with a wooden spoon.

Spread the mixture in the prepared baking pan. Press the mixture firmly into the pan, making sure to form an even surface for your bars.

Bake for about 25 minutes, or until a wooden pick may be cleanly removed from the center of the bars. Cool in the baking pan on a wire rack.

While the bars are cooling, prepare the frosting by blending together the green food coloring and prepared vanilla frosting. Spread an even layer of the frosting over the bars, then cut in a diamond shape to serve.

Rules For The Kitchen!

1. Always ask an adult if you can use the kitchen.
2. Have all the ingredients before you start.
3. Wash your hands before you touch food.
4. Wear an apron or towel to keep your clothes clean.
5. Always clean up when you are finished.

Apple Scones

2 cups all-purpose flour
1 teaspoon baking powder
3/4 teaspoon salt
3 tablespoons butter
1/4 cup granulated sugar
1 cup minced apples
1 egg, beaten
2/3 cup milk
2 tablespoons butter (for topping)
2 tablespoons granulated sugar (for topping)

Pre-heat the oven to 450 degrees. Grease an 8 x 12 inch baking pan. Sift together flour, salt and baking powder. Cut in the butter. Add the sugar and apples. Mix in the egg and milk to make a soft dough. Knead until ingredients are well-mixed. Spread in prepared pan, and bake for 25 minutes. When done, cut into 2 inch squares. Split each square diagonally. Butter. Dust the tops thickly with granulated sugar. Serve warm.