

## Recipe Peanut Creams Cheese Serves An Audience

Be forewarned! This is habit-forming! It also freezes well, but it probably won't last long enough to make it to the freezer. ♥ ONE 12oz. PKG. of butterscotch morsels



♥ 6T butter ♥ 2 C. Crushed Graham Cracker Crumbs (22 crackers)  
♥ 2 C. CHOPPED Peanuts ♥ TWO 8 ounce PKGS. of cream cheese, Softened ♥ 1/2 C. SUGAR ♥ 4 EGGS  
♥ 1/4 C. FLOUR ♥ 2T lemon Juice  
(1) Preheat oven to 350° (2) Combine the butterscotch morsels & butter & melt 'til smooth. Put them into

a large bowl, then stir in the crumbs & peanuts with a fork until it forms small crumbs. Reserve two cups of this for TOPPING, & Press the rest into an ungreased 15x10x1" Pan. Bake it at 350° for 12 Min. (3) Mix the cream cheese & SUGAR. (4) Add eggs to #3, one at a time, BEATING WELL AFTER EACH ADDITION. BLEND in the flour & lemon Juice then, & Pour this over the Hot Crust; (5) SPRINKLE the TOP with the reserved crumbs, & bake it at 350° for 25 Minutes; (6) COOL COMPLETELY before cutting it into bars. Chill in refrigerator before you Serve it to an audience. Take a bow!!

## Recipe MILK DUD TORTE Serves ONE...

9"X13" PAN for ONE? ♥ (be eggs, separated (or Divorced))

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♥ 1 Cup Sugar

This is ONE COOL DUD-E

♥ 1 Cup Holland Rusk Crumbs

♥ 1 tsp. Baking Powder

♥ 1/2 Cup chopped NUTS

♥ 1 tsp. VANILLA ..... Beat egg

YOLKS until thick & yellow in color.

Gradually (don't snooze) add sugar,

beating well. Add crumbs, baking

powder, nuts & vanilla. Beat egg

whites until stiff & fold into

mixture. Pour into Greased &



floured 9x13" pan. Bake at 350° for 30 min. Watch the news... then Cover with the TOPPING:  
TOPPING: 50 MILK DUDS (5oz. BAG) ♥ 1/2 C. pwr. sugar  
♥ 1/2 C. MILK ♥ 2 TBS. Butter  
♥ 1 PT. Whipping Cream (or Cool Whip)... easier  
Combine the Duds (it might cheer them up a bit) with MILK, Sugar & butter in a double boiler until melted & smooth (if a Dud becomes "smooth" it is now a "Dude!!") Cool Dud Mixture. SPREAD COOL Whip/cream on top of cooked cake. Drizzle "Dude" topping over the COOL Whip or Cream - watch out for a stampede of ravenous consumers.....