

## **Oatmeal/Date Bars**

1 1/4 cups (or 2 1/2 sticks) margarine, softened  
3/4 cup packed brown sugar  
1/2 cup granulated sugar  
1 egg  
1 tsp vanilla  
1 1/2 cups all-purpose flour  
1 tsp baking soda  
1/2 tsp salt  
1/2 to 1 tsp cinnamon  
dash nutmeg  
3 cups oats (quick or old fashioned, uncooked)  
(optional) 1 cup chopped dates, raisins or semisweet choc chips (if using choc chips - omit nutmeg & cinnamon)

Heat oven to 375. Beat margarine & sugars until creamy. Beat in egg and vanilla. Add flour, baking soda, salt & spices; mix well. Stir in oats. Fold in dates, raisins or choc chips.

For bars - place in 9x13 ungreased pan. Bake 20 minutes. (Do not overbake -- they will firm up as they cool.)

For cookies - drop by rounded tablespoonfuls onto ungreased cookie sheet. Bake 8-9 min for chewy cookie, 10-11 minutes for crisp. Cool 1 minute on cookie sheet; remove to a wire rack. (Makes about 4 1/2 dozen.)

## **Frosted Nuts - Laura**

Pecans, almonds, walnuts, cashews, peanuts - any kind you choose  
2 Tbsps. cold water  
2 egg whites - room temperature  
3 lbs. nuts (natural)  
1 cup sugar  
1 tsp cinnamon  
1 tsp. salt

In a metal bowl beater water and egg whites til stiff forming peaks. And nuts coating all. In a separate bowl mix sugar, cinnamon, salt and add to nuts folding gently til coated. Spread in a single layer on a cookie sheet. Bake 225 degrees turning every 10-15 minutes til coating hardens onto nuts. Let cool before bagging or storing.