



What a fun time of year to be in the kitchen! I love preparing all of the savory goodies and sweet treats that I grew up with at Christmastime. This is the time of year for sausage balls, cheese straws, baby fruitcakes and yule logs. I've been feeling inspired to try some new sweets recipes.

With a holiday party at our house on Saturday night, this week was the perfect time to experiment. All of the goodies in this issue are yummy and very easy to whip up. They'd be fun and simple to make with children who like to play in the kitchen. While I'll be serving them as cocktail party desserts, they would also be excellent gifts for friends, neighbors and teachers. There's always more than enough to share. Have a very Merry Christmas!

Butterscotch Bars

1 (11-ounce) package butterscotch morsels

1 cup butter

1/3 cup firmly packed light brown sugar

1/3 cup sugar

1/4 teaspoon salt

3 eggs

2 teaspoons vanilla extract

2 cups all-purpose flour

1 cup chopped pecans or walnuts

Preheat oven to 350 degrees. Grease a 9x13-inch baking dish with cooking spray. In a saucepan, over low heat, melt morsels and butter; stir until smooth. Pour butterscotch mixture into a large bowl; stir in sugars and salt. Add eggs, vanilla, flour and chopped nuts. Mix to combine. Pour mixture into prepared baking dish. Bake for 25 to 30 minutes or until wooden pick inserted in center comes out clean. Cool before cutting. Makes 24.

Rum Balls





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