



# RECIPES

## Chocolate Chip Cookies

Source: [www.pillsbury.com](http://www.pillsbury.com)

### Ingredients:

- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 1 cup butter or margarine, softened
- 1 teaspoon vanilla
- 1 large egg
- 2¼ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup coarsely chopped nuts
- 1 bag (12 oz) semisweet chocolate chips (2 cups)

### Steps:

1. Heat oven to 375°F.
2. In large bowl, beat sugars, butter, vanilla and egg with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt (dough will be stiff). Stir in nuts and chocolate chips.
3. On ungreased cookie sheet, drop dough by rounded tablespoonfuls about 2 inches apart.
4. Bake 8 to 10 minutes or until light brown (centers will be soft). Cool 1 to 2 minutes; remove from cookie sheet to wire rack.



## The Original Rice Krispies Treats™ Recipe

Source: [www.ricekrispies.com](http://www.ricekrispies.com)

### Ingredients:

- 3 tablespoons butter
- 1 package (10 oz., about 40) Jet-Puffed Marshmallows OR
- 4 cups Jet-Puffed Miniature Marshmallows
- 6 cups Kellogg's® Rice Krispies® cereal

### Steps:

1. In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.
2. Add Kellogg's® Rice Krispies® cereal. Stir until well coated.
3. Using buttered spatula or wax paper evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Cool. Cut into 2-inch squares. Best if served the same day.



CAROLINA  
**MUD CATS**

