

Blueberry Crisp

21 oz can blueberry pie filling (I also add either fresh or frozen blueberries if there is a lot of filling and not a lot of blueberries)

1/2 cup of rolled oats, uncooked

1/2 cup all purpose flour

1/4 cup brown sugar (Packed)

2 Tbsp. chopped walnuts (skipped unless I know people don't have nut allergy)

6 Tbsp. margarine

Use non-stick vegetable spray to coat a one-quart baking dish and pour in blueberry filling. In a medium mixing bowl, combine the oats, flour, brown sugar and walnuts. Use a pastry blender (or 2 knives) to cut the margarine into the mixture. Mixture will eventually look like coarse crumbs. Sprinkle the crumbs over the pie filling.

Bake uncovered for 45 minutes or until lightly browned and bubbly. (Should make 4 to 6 servings).

Appalachian Trail Cookies

1/4 cup shortening

1/4 cup unsalted butter

1/2 cup dark brown sugar

1/2 cup granulated sugar

1 large egg

1/2 cup shredded coconut

3/4 cup plus 1 tbsp pastry flour

pinch salt

pinch baking soda

pinch ground cinnamon

2 cups old-fashioned oats

1/2 cup raisins

1/3 cup roasted unsalted peanuts

1/3 cup M & M candies

Blend shortening, butter, brown sugar and sugar. Add egg and mix well. Add coconut, flour, salt, baking soda and cinnamon. Mix only until blended. Fold in oats by hand, then mix in raisins, peanuts and M & M's. Spoon out in equal portions on parchment-lined backing pan. Bake at 360 degrees for 10 – 12 minutes, or until golden brown. Makes two dozen.

Filled Lemon Cookies

2 cups butter or margarine, softened
1 cup sifted powdered sugar
4 cups all-purpose flour
¼ teaspoon salt
2 teaspoons lemon extract
Filling
Additional powdered sugar

Beat butter at medium speed of an electric mixer until creamy; gradually add 1 cup powdered sugar, beating until light and fluffy.

Combine flour and salt; add to creamed mixture, beating well. Stir in lemon extract. Flour hands, and shape dough into two 16- inch rolls; wrap in wax paper, and chill several hours.

Unwrap rolls, and cut into ¼ inch slices; place on ungreased cookie sheets. Bake at 400 degrees for 8 minutes or until browned. Cool on wire racks.

Spoon filling on bottom side of half of cookies, spreading evenly. Place a second cookie on top of filling and sprinkle lightly with powdered sugar. Yield: 5 dozen

Filling

1 large egg, beaten
2/3 cup sugar
2 tablespoons butter or margarine, softened
1 ½ teaspoons grated lemon rind
3 tablespoons lemon juice
1 teaspoon cornstarch