

CHURCH WINDOWS

1 stick margarine

1 (12-oz.) pkg. semi-sweet
chocolate chips

1 c. chopped nuts

1 bag sm. colored marshmallows

Melt margarine and chocolate chips. Cool this mixture. Add chopped nuts and marshmallows. Mix and form two large logs from mixture. Wrap in waxed paper or foil and put into freezer until firm. Slice into thin slices.

Note: This was a favorite of my mother, Louise Klar.

Sister Agnes Mary Klar

FOOLPROOF FUDGE

1 (7-oz.) jar marshmallow creme

$\frac{2}{3}$ c. evaporated milk

$\frac{1}{4}$ c. butter or margarine

1 $\frac{1}{2}$ c. sugar

$\frac{1}{4}$ tsp. salt

1 (12-oz.) pkg. semi-sweet

chocolate morsels

1 tsp. vanilla

$\frac{1}{2}$ c. chopped nuts

Combine marshmallows creme, evaporated milk, butter, sugar and salt in 2-quart saucepan. Bring to full boil, stirring constantly. Continue to boil over moderate heat for 5 minutes, stirring constantly. Remove

from heat. Stir in chocolate morsels and vanilla until smooth. Stir in nuts and pour into greased 8-inch pan and let harden.

Note: For a variation, substitute butterscotch morsels.

Sister Agnes Mary Klar

NEVER FAIL FUDGE

$\frac{2}{3}$ c. undiluted evaporated milk $\frac{1}{2}$ tsp. salt
 $1\frac{2}{3}$ c. sugar

Combine all above ingredients in saucepan. Heat to boiling, then cook 5 minutes, stirring constantly. Remove from heat. Add:

$1\frac{1}{2}$ c. diced marshmallows 1 tsp. vanilla
 $1\frac{1}{2}$ c. semi-sweet chocolate chips $\frac{1}{2}$ c. chopped nuts

Beat vigorously for 1 to 2 minutes or until marshmallows are melted. Pour into buttered 9-inch square pan. When cooled cut into squares.

Sister Roberta Haby

PRALINES

1 c. white sugar 1 T. Karo
1 c. dark brown sugar 2 c. (or more) pecans
 $\frac{1}{2}$ c. cream or milk

Mix all ingredients except pecans and cook slowly for awhile, then bring to a boil. Stir and cook until thread stage (or test in cold water for a chord test). Beat and add pecans. Drop in small amounts onto cookie sheet that has been greased or covered with wax paper. Makes 1 dozen.