

CANDY BAR COOKIES

INGREDIENTS:

COOKIE DOUGH:

$\frac{3}{4}$ cup Butter, room temperature
 $\frac{3}{4}$ cup Powdered Sugar
1 tsp. Vanilla
2 T. Evaporated Milk
 $\frac{1}{4}$ tsp. Salt
2 cups Flour

CARAMEL FILLING:

$\frac{1}{2}$ lb. (about 28) light Kraft Caramels
 $\frac{1}{4}$ cup Evaporated Milk
 $\frac{1}{4}$ cup Butter
1 cup sifted Powdered Sugar
1 cup Pecans, chopped

CHOCOLATE ICING:

1 – 6 oz. pkg. Semi-Sweet Chocolate Morsels
 $\frac{1}{3}$ cup Evaporated Milk
2 T. Butter
1 tsp. Vanilla
 $\frac{1}{2}$ cup sifted Powdered Sugar

DIRECTIONS:

1. Cream butter. Gradually add powdered sugar. Cream well.
2. Blend in flour.
3. Chill mixture for easier handling.
4. Roll out dough, half at a time, on floured surface to a 12x8 rectangle. Trim sides.
5. Cut into 3x1 $\frac{1}{2}$ inch rectangles or 2 inch squares.
6. Place on ungreased cookie sheets.
7. Bake at 325° for 12 to 16 minutes until lightly browned. Cool.
8. Spread 1 tsp. Caramel Filling on each.
9. Top with $\frac{1}{2}$ tsp. Chocolate Icing.
10. Decorate with pecan half.

CARAMEL FILLING DIRECTIONS:

1. Combine in top of double boiler caramels and milk.
2. Heat till caramels melt, stirring occasionally.
3. Remove from heat. Stir in butter, powdered sugar, and pecans.

CHOCOLATE ICING DIRECTIONS:

1. Melt chocolate morsels with milk over low heat.
2. Remove from heat.
3. Stir in butter, vanilla, and sugar.

CATHERINE'S NOTES

Filling and Icing can also be used on bought cookies.