









Oatmeal Raisin Cookies - Makes 3 1/2 dozen cookies

3/4 cup butter, softened

2 teaspoons vanilla

1 egg

1 jar Oatmeal Raisin Cookies Mix

2 Tablespoons milk

1. Preheat oven to 375 F. Lightly grease cookie sheets.
2. Beat butter in large bowl until smooth. Beat in egg, milk and vanilla until blended. (Mixture may appear curdled.) Add cookie mix to butter mixture, stir until well blended.
3. Drop rounded tablespoon full of dough 2 inches apart onto prepared cookie sheets. Bake 10 to 12 minutes or until edges are lightly browned. Let cookies stand for 2 minutes. Remove to wire racks to cool completely.



Cowboy Cookies - Makes 2 1/2 dozen cookies

1/2 cup butter, softened

1 teaspoon vanilla

1 egg

1 jar Cowboy Cookies Mix

1. Preheat oven to 350 F. Lightly grease cookie sheets.
2. Beat butter in large bowl until smooth. Beat in egg and vanilla until blended. (Mixture may appear curdled.) Add cookie mix to butter mixture, stir until well blended.
3. Drop rounded tablespoon full of dough 2 inches apart onto prepared cookie sheets. Bake 12 to 14 minutes or until edges are lightly browned. Remove to wire racks to cool completely.



Decadent Blonde Brownies- Makes 2 dozen brownies

1/2 cup butter, softened

2 teaspoons vanilla

2 eggs

1 jar Decadent Blonde Brownies Mix

1. Preheat oven 350 F. Lightly grease 13 x 9-inch baking pan.
2. Beat butter in large bowl until smooth. Beat in eggs and vanilla until blended. (Mixture may appear curdled. Add brownie mix to butter mixture; stir until well blended).
3. Spread batter evenly in prepared pan. Bake 25 to 30 minutes or until golden brown. Cool in pan on wire rack.



Cocoa Brownies Mix- Makes 2 1/2 dozen brownies

3/4 cup butter, softened

1 1/2 teaspoons vanilla

3 eggs

1 jar Cocoa Brownie Mix

1. Preheat oven 350 F. Lightly grease 13 x 9-inch baking pan.
2. Beat butter in large bowl until smooth. Beat in eggs and vanilla until blended. (Mixture may appear curdled. Add brownie mix to butter mixture; stir until well blended).
3. Spread batter evenly in prepared pan. Bake 25 to 30 minutes or until brownies spring back when lightly touched. Do not overbake. Cool in pan on wire rack.



Mystical Bars- Makes 2 1/2 dozen cookies

1/3 cup butter, softened

1 jar Mystical Bars Mix

1 Can(14 oz sweetend Condensed Milk

1. Preheat oven 350 F. Melt butter in 13 x 9-inch baking pan. Remove from oven.
2. Place bar cookie mix in large bowl. Add sweetened condensed milk; stir with spoon until well blended.
3. Spread batter evenly in prepared pan. Bake 22 to 25 minutes or until lightly browned. Cool in pan on wire rack for 5 minutes. Cut into bars. Cool completely in pan on wire rack.



Oatmeal Candied Chippers- Makes 4 dozen cookies

3/4 cup butter, softened

2 teaspoons vanilla

1 egg

1 jar Oatmeal Candied Chippers Mix

3 Tablespoons milk

1. Preheat oven to 375 F. Lightly grease cookie sheets.
2. Beat butter in large bowl until smooth. Beat in milk, egg and vanilla until blended. (Mixture may appear curdled.) Add cookie mix to butter mixture, stir until well blended.
3. Drop rounded tablespoon full of dough 2 inches apart onto prepared cookie sheets. Bake 10 to 12 minutes or until edges are lightly browned. Let cookies stand on cookie sheets 2 minutes. Remove to wire racks to cool completely.



Super Chocolate Cookies- Makes 2 dozen cookies

2/3 cup butter, softened

1 1/2 teaspoons vanilla

2 eggs

1 jar Super Chocolate Cookies Mix

1. Preheat oven 350 F.
2. Beat butter in large bowl until smooth. Beat in eggs and vanilla until blended. (Mixture may appear curdled.) Add cookie mix to butter mixture; stir until well blended.
3. Drop heaping tablespoon full of dough 2 inches apart onto ungreased cookie sheets. Bake 11 to 12 minutes or until almost set. Remove to wire racks to cool completely.



Spicy Chili Mac Mix- Makes 6 to 8 servings

1 jar Spicy Chili Mac Mix
4 to 5 cups water
Shredded Cheddar

2 cans (14 1/2 ounces) tomatoes with green chilies, undrained
1 pound ground meat, browned and drained

1. Remove pasta and seasoning from jar; set aside
2. Place beans in large bowl; cover with water. Soak 6 to 8 hours overnight. (To quick soak beans, place beans in large saucepan; cover with water. Bring to a boil over high heat. Boil 2 minutes. Remove from heat; let soak, covered 1 hour.) Drain beans; discard water.
3. Combine soaked beans, water, tomatoes, ground meat and contents of seasoning packet in Dutch Oven. Bring to a boil over high heat. Cover; reduce heat and simmer 1 1/2 hours.
4. Add pasta and simmer 30 to 45 minutes. Serve with cheddar cheese, if desired.



Taco Bean Chili- Makes 6 to 8 servings

1 jar Taco Bean Chili Mix
4 cups water
1 can (8 oz) tomato sauce

2 cans (14 1/2 ounces) tomatoes with green chilies, undrained
1 pound ground meat, browned and drained
Shredded Cheddar, chopped lettuce, sliced black olives

1. Remove chips and seasoning from jar; set aside
2. Place beans in large bowl; cover with water. Soak 6 to 8 hours overnight. (To quick soak beans, place beans in large saucepan; cover with water. Bring to a boil over high heat. Boil 2 minutes. Remove from heat; let soak, covered 1 hour.) Drain beans; discard water.
3. Combine soaked beans, water, tomatoes, ground meat and contents of seasoning packet in Dutch Oven. Bring to a boil over high heat. Cover; reduce heat and simmer 1 1/2 hours or until beans are tender.
4. Crush tortilla chips. Stir into chili and cook 5 to 10 minutes to thicken.
Serve with accompaniments.



Strawberry Oat Bars- Makes 2 1/2 dozen bars

1 cup butter, softened
1 can (21 oz) Strawberry pie filling

3/4 teaspoons almond extract
1 jar Strawberry Oat Bars Mix

1. Preheat oven 375 F.
2. Beat butter in large bowl until smooth. Add cookie bar mix to butter mixture; beat until well blended and crumbly.
3. Press 2/3 of crumb mixture onto bottom of ungreased 9 x 13 inch baking pan. Bake 15 minutes; let cool 5 minutes on wire rack.
4. Place pie filling in food processor; process until smooth. Stir in almond extract.
5. Pour filling mixture over crust. Sprinkle remaining crumb mixture evenly over filling. Return pan to oven; bake 20 minutes or until topping is golden and filling is slightly bubbly. Cool completely on wire rack.