Sweets

Easy Crisp

1 cup sugar
¼ tsp salt
1 cup flour
1 egg
1 tsp baking powder
1 can pie filling, apple or cherry, but any flavor will work
½ cup butter

Place pie filling in an 8" x 8" pan. Mix sugar, flour, salt, baking powder, and egg in a bowl until crumbly. Pour evenly over pie filling. Melt butter and pour over crumbs. Bake at 350° for approximately 35 minutes or until golden.

Submitted by Lynne Mack and Barb Selking

Cranberry Bars

2 eggs
1-1/2 cups sugar
½ cup butter
1-1/2 cups flour
1 teaspoon baking powder
1/2 teaspoon vanilla
2 cups whole cranberries
½ cups nuts (optional)

Cream butter and sugar until snmooth, add eggs and mix. Add the remaining ingredients. Fold in cranberries.   They can be fresh or frozen. Spread in a lightly greased or spayed 9 x 13 pan and backe at 350° for 20-30 minutes or until a light golden brown on top. Cool and frost. The best way to frost is ope a can of cream cheese frosting.

Submitted by Wanda Whitehill

This recipe, which is quite tasty, is listed in a pamphlet from our visit to the Wisconsin Cranberry Discovery Center at 204 Main Street in Warrens. The museum features information about the cranberry industry and history of Wisconsin cranberries.

Allana's "Health Nut" Cookies
Great for Airstream Trips!

2 cups unbleached flour
1 cup whole wheat flour
2 tsp baking soda
2 tsp salt
2 tsp ground flax
1/2 tsp cinnamon
6 cups of oats
2 cups (4 sticks) real butter softened
2 cups organic or unrefined sugar
2 cups brown sugar
4 eggs (free range, or egglands best)
1.5 tsp real vanilla & 1 tsp cinnamon fire whisky
2 packages semi-sweet chocolate chips (24 oz)
2 cups dried cranberries
2 cups chopped pecans

Beat butter, sugar, eggs and vanilla with electric mixer until fluffy. Add the flour mixture and oats in small batches until mixed in .Stir in cranberries, chocolate chips, and pecans. Chill dough overnight, or at least 2 hours. Place rolled 1 to 1.5 inch balls on a cookie sheet and bake at 375 for about 10 -12 minutes. Makes 5-6 dozen.

Submitted by Allana Patterson