

Recipes provided by [Bakers Brigade volunteers](#) for November 14, 2017 library program, "Forged in Blood: How the Iron Brigade Earned its Metallic Moniker."

Thick 'N' Chewy Cookies

½ cup butter, softened
1 cup packed brown sugar
1 cup granulated sugar
3 eggs
1 teaspoon vanilla
2 cups peanut butter
4 ½ cups quick cooking oats mixed with 2 teaspoons baking soda
1 cup baking M&Ms
1 cup semisweet chocolate chips

Beat butter and sugars in large bowl with electric mixer until pale and fluffy. Beat in eggs, vanilla and peanut butter until well blended. Stir in oats mixture until stiff dough forms. Stir in candies and chocolate chips. Form balls of 1/2 cup dough each. (To make smaller cookies, see note.) Place 3 balls on each lightly greased cookie sheet; flatten to 5-inch diameter (cookies spread about 1 inch more during baking). Bake in preheated 350 degree oven 12-13 minutes until edges are lightly browned. Cool on sheets on racks 5 minutes; remove to racks to cool completely.

Note: For smaller cookies, shape in 1-inch balls. Place 3 inches apart on lightly greased cookie sheet; flatten to 2-inch diameter. Bake 8-10 minutes.

Melody Bars

1 cup butter or shortening
½ cup brown sugar
½ cup sugar
1 teaspoon baking soda
1 tablespoon water
½ teaspoon salt
2 egg yolks
2 cups flour

Cream ingredients. Spread dough into 7" x 10" bar pan. Sprinkle 12 oz. of chocolate chips over dough. Beat 2 egg whites and fold in 1 cup brown sugar and ½ cup chopped nuts. Spread on top of chocolate chips. Bake 350 degrees for 25 minutes.

Shortcut Caramel Brownies

1 box fudge brownie mix (to make 8x8 pan)

2 eggs

1/3 cup vegetable oil

¼ cup plus 1 tablespoon water

3 full size (or 6 fun size or 12 miniature) candy bars of your choice. Cut full size candy bars into 4 pieces each (cut fun size candy bars in half) ** Baker used Milky Way Simply Caramel candy bars.

Foil cupcake liners (paper liners make brownies less moist)

1. Preheat oven to 350 degrees.
2. Line 12 cup muffin pan with liners.
3. Mix oil, eggs and water in bowl. Mix until blended but not frothy. Add brownie mix. Stir only until there are no big, dry clumps. Do not over stir. If the mix is too dry, add a little water, a few drops at a time. The mix will be thick.
4. Fill muffin cups 2/3 full
5. Put one piece of candy bar in the center of each cup.
6. Using a spoon or rubber spatula, cover the candy with the mix.
7. Bake for 30-32 minutes. Remove from oven.

Important: let the brownies cool in the pan for at least 15 minutes. Remove to wire rack to continue cooling. Allow another 20-30 minutes to cool on rack. A cool brownie prevents burns from hot caramel center.