

**Recipes provided by [Bakers Brigade volunteers](#) for September 18, 2017 library program, "Inside Holy Hill."**

**Maple Syrup Chewies**

¾ cup unsalted butter, softened  
1 cup brown sugar, packed  
½ cup granulated sugar  
1 egg  
¼ cup water  
¼ cup pure maple syrup  
1 teaspoon vanilla extract  
3 cups old-fashioned oats  
1 cup all-purpose flour  
1 teaspoon sea salt  
¼ teaspoon baking soda  
1 (10-ounce) package peanut butter chips

Preheat oven to 350 degrees. In mixing bowl, cream butter and sugars. Add egg, water, syrup, and vanilla; mix well. In separate bowl, combine oats, flour, salt, and baking soda. Gradually add to creamed mixture. Stir in peanut butter chips. Drop by rounded teaspoonfuls 2 inches apart onto parchment paper-lined cookie sheets. Bake at 350 degrees for 9 to 11 minutes. Cool on cookie sheets for 2 minutes, then transfer to wire cooling racks. Makes 5 dozen.

**Peanut Butter Chex Bars**

6 cups Rice Chex  
¼ cup salted peanuts, chopped  
1 cup brown sugar  
1 cup corn syrup  
1 cup peanut butter  
1 tablespoon vanilla  
1 teaspoon salt  
6 oz chocolate chips

Grease a 9x13" pan.

Mix cereal and nuts in a large bowl. In a medium saucepan stir together the brown sugar and syrup. Bring to a boil 1 minute, remove from heat, stir in peanut butter, toss until all cereal is covered.

Transfer to a 9x13" pan. Press down gently, cool 20 minutes.

Melt chocolate chips, drizzle over cooled bars. Let chocolate cool. Cut and enjoy!

**APPLE BREAD**

cooking spray

3 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
1 cup chopped walnuts (optional)  
3 cups apples- peeled, cored, and chopped  
1 cup vegetable oil  
1 cup brown sugar  
1 cup white sugar  
3 eggs, beaten  
2 teaspoons ground cinnamon  
2 teaspoons vanilla

Preheat oven to 300 degrees. Prepare 2 loaf pans (8 ½ x 4 ½) with cooking spray.

Mix flour, baking soda, salt, walnuts, and apples in large bowl.

Whisk oil, sugars, eggs, cinnamon, and vanilla together in small bowl; add to flour mixture and mix until just moistened. Evenly divide mixture between prepared loaf pans.

Bake in preheated oven until a toothpick inserted into the center comes out clean, about 90 minutes.

Cool in the pans for 10 minutes before removing to cool completely on a wire rack.