

**Recipes provided by [Bakers Brigade volunteers](#) for December 6, 2017 library program, “My Two Elaines: Learning, Coping, and Surviving as an Alzheimer’s Caregiver” by Martin J. Schreiber.**

### **Chocolate Peanut Butter Crispie Balls**

1 18 oz. jar peanut butter  
2 cups rice crispies  
1 ½ cup powdered sugar  
¼ teaspoon vanilla  
2 cups chocolate chips

Stir everything except chocolate chips in a bowl. Refrigerate mixture at least one hour (3 hours preferred for easier rolling).

Roll mixture into 1 inch balls and chill.

Melt chocolate chips (microwave at 30 second intervals, medium setting, stirring after each interval until melted).

Using toothpicks and a fork, dip peanut butter balls in melted chocolate and place on wax paper. Chill.

Makes 2-3 dozen

### **Russian Tea Cakes**

1 cup butter or margarine, softened  
½ cup powdered sugar  
1 teaspoon vanilla  
2 ¼ cups flour  
¾ cup finely chopped nuts  
¼ teaspoon salt

Heat oven to 400 degrees.

Mix butter, ½ cup powdered sugar and vanilla in large bowl. Stir in flour, nuts and salt until dough holds together.

Shape dough into 1 inch balls. Place about 1 inch apart on ungreased cookie sheet.

Bake 10-12 minutes until set but not brown. Remove from cookie sheet. Cool slightly on wire rack.

Roll warm cookies in powdered sugar; cool on wire rack. Roll in powdered sugar again.

