

**Recipes provided by [Bakers Brigade volunteers](#) for March 1, 2018 library program
“A New Birth of Freedom” with Mr. Lincoln.**

Peanut-iest Blondies

- 1 cup all purpose Flour (5 oz)
- 1/2 tsp Baking Powder
- 1/2 tsp Cinnamon
- 1/4 tsp Baking Soda
- 1/4 tsp Salt
- 1/2 cup Peanut Butter (5 oz) Crunch or creamy – not natural
- 5 tbsp Unsalted Butter (2.5 oz)
- 3/4 cup Granulated Sugar (6 oz)
- 3/4 cup Brown Sugar, Packed (6 oz)
- 2 Large Eggs (4 oz)
- 1/2 tsp Vanilla
- 1 cup Chopped Salted Peanuts (5 oz)
- 6 oz Semi-sweet or Premium Milk Chocolate, coarsely chopped, or 1 C chocolate chips

Getting ready: Center a rack in the oven and preheat the oven to 350 degrees F. Line a 9-inch square pan with foil, butter the foil and put the pan on a baking sheet. [I used parchment to line an 8-inch pan instead.]

Whisk together the flour, baking powder, cinnamon, baking soda and salt.

Working with a stand mixer fitted with a paddle attachment, or a hand mixer in a large bowl, beat the peanut butter and butter together on medium speed until smooth. Add both sugars and beat for 1-2 minutes until well incorporated into the butter.

Add the eggs one at a time, beating for 1 minute after each addition. Beat in vanilla extract. Reduce the mixer to low and add in the dry ingredients, mixing only until they disappear into the dough; the dough will be thick. Add the peanuts and chocolate and give the mixer a few turns to stir them into the dough. If the chunky ingredients are mixed in after a few seconds, just finish the job with a sturdy spatula-don't over mix the dough. Scrape the dough into the prepared pan.

Bake blondies for 40-50 minutes, or until they turn a deep honey brown and a thin knife inserted into the center comes out clean. Transfer the pan to a rack and cool to room temperature.

When completely cool, carefully lift the blondies out of the pan using the foil edges as handles and turn them out onto the rack. Peel away the foil and invert onto a cutting board. Use a long knife to cut into 16 bars, each roughly 2 1/4 inches on a side.

Layered Cookie Bars

¾ cup butter or margarine
1 ¾ cups vanilla wafer crumbs
6 tablespoons cocoa
¼ cup sugar
1 can (14 oz.) sweetened condensed milk
1 cup chocolate chips
¾ cup English toffee bits
1 cup chopped walnuts

Heat oven to 350 degrees. Melt butter in in 9x13 baking pan in oven. Combine wafer crumbs, cocoa and sugar; sprinkle over butter.

Pour sweetened condensed milk evenly on top of crumbs. Top with chocolate chips and toffee bits, then nuts. Press down firmly.

Bake 25 -30 minutes or until lightly browned. Cool completely in pan on wire rack. Cut into bars. Store covered at room temperature. Makes 36 bars.

Pumpkin Crunch Cake

1 package yellow cake mix
1 teaspoon cinnamon
1 cup pumpkin
½ cup water

Topping:

¾ cup brown sugar
¾ cup ground nuts (pecans)
2 tablespoons flour
1 teaspoon cinnamon
1 tablespoon melted butter

Beat together for 4 minutes: cake mix, 1 teaspoon cinnamon, pumpkin and water. Pour mixture into greased 9x13 pan. Mix topping ingredients together as for pie crust and sprinkle on top of cake before baking. Bake at 350 degrees for 40 minutes or until toothpick comes out clean. Serve with whipped cream.