

We all love to receive homemade gifts around the Holidays, and what better gift is something made from your kitchen. Your friends and neighbors will enjoy.

No Bake Snickers Snack Bars

1 box Crispix cereal
1 large pkg. Mini marshmallows
1 stick (1/2 cup) butter
5 chopped Snickers bars

Melt butter with 2 Snickers bars. Add marshmallows and stir to melt. Add cereal. Add remaining diced bars. Press into greased 9x13 pan. Allow to cool for 30 minutes. Cut into bars before serving.

This is one of the easiest recipes that you can make for simple and delicious Apple Butter. This recipe can also be made in a Crock-Pot.

10 Apples, large, peeled and cored
1 1/2 tsp. Cinnamon
1 1/2 cup sugar
1/8 tsp. Clove, ground
1/2 tsp. Salt

Cut the apples into medium slices. Place in a heavy saucepan. Stir in the remaining ingredients. Cook for 3 hours (or until thick and dark) over very low heat, stirring frequently. Refrigerate. Serve on warm biscuits. Makes 4 cups.

Rocky Road Fudge

1 pkg. (12 oz.) semisweet chocolate chips
1-cup butterscotch chips

1 cup crunchy peanut butter
1 Tbs. Margarine or butter
1 pkg. (10.5 ounces) miniature marshmallows

Grease 8"by 8" or 9" by 9" metal baking pan; line with plastic wrap. In a 4-quart saucepan, combine chocolate chips, butterscotch chips, peanut butter, and margarine. Cook over medium heat 2 or 3 minutes or just until ingredients are melted, stirring constantly. Remove from heat. Stir marshmallows into fudge mixture. Pour into lined pan; spread evenly. Cover pan with plastic wrap and refrigerate fudge until firm, at least 3 hours. Invert fudge onto cutting board; remove plastic wrap. Turn fudge top side up. Cut fudge into 36 pieces. Store in refrigerator.