

Oatmeal Whoopie Pies

Cookies

2 cups brown sugar	2 cups oatmeal
¾ cup butter	1 teaspoon cinnamon
2 eggs	1 teaspoon baking powder
½ teaspoon salt	2 teaspoons baking soda
2 cups flour	3 tablespoons boiling water

Cream butter, sugar, and eggs. Sift together flour, salt, and baking powder; add to creamed mixture. Add cinnamon and oatmeal; mix well. Add baking soda to boiling water, and add to batter. Mix thoroughly. Drop batter by tablespoonfuls onto greased cookie sheets. Bake at 325°F for 10-15 minutes.

Filling

1 egg white	2 cups 10X sugar
1 tablespoon vanilla	¼ cup Crisco
2 tablespoons milk	

Combine egg white, vanilla, milk and 1 cup sugar; cream well. Add remaining ingredients and beat. Sandwich filling between two cookie halves to form pie.

* Whoopie pies are best stored wrapped individually.

Pecan Tarts

Crust

3 oz. cream cheese	Mix soft cheese and butter. Add flour
½ cup butter	gradually with fork. Make 24 balls and chill.
1 cup flour	To make shells press in pan with fingers.

Filling

1 tablespoon soft butter	Mix all ingredients well with fork. Fill each
1 egg	shell with 1 teaspoon filling.

1 teaspoon vanilla
dash salt
¾ cup brown sugar
2/3 cup chopped pecans

Bake at 325°F for 25 to 30 minutes.

Pecan Tarts

1 cup flour	Chill 1 hour
1 stick butter	
3 ounces cream cheese	
1 egg, beaten	1 cup brown sugar
1 teaspoon vanilla	1 tablespoon butter
1 pinch salt	Sprinkle with nuts

Bake at 350°F 17 minutes and then 250°F 10 minutes.