

The Monster Chip

3 bars (3 ounces each) semisweet chocolate	½ cup granulated sugar
1¼ cups pecan halves	½ cup firmly packed light brown sugar
1 cup + 2 tablespoons unsifted flour	1 egg
½ teaspoon baking soda	1 teaspoon vanilla
½ cup (1 stick) butter, at room temperature	1/3 cup smooth peanut butter

Preheat oven to slow (325°F). Lightly grease 2 large cookie sheets.

Break chocolate bars into squares; then cut each square diagonally in half. Set aside ½ cup pecan halves; coarsely chop remainder. Stir together flour and baking soda on wax paper to mix well.

Beat together butter, peanut butter, granulated sugar and brown sugar in medium-size bowl until light and fluffy. Beat in egg and vanilla until mixed. Stir in flour mixture until blended; stir in chopped pecans.

Using ¼ cup measure, shape dough into 12 mounds. Space mounds evenly on prepared cookie sheets. Push chocolate pieces and reserved pecan halves into mounds.

Bake in preheated slow oven (325°F) for 15 to 17 minutes or until golden brown around edges and only lightly colored on top. If baking the 2 sheets of cookies in the same oven, switch position of sheets halfway through baking. Let cookies cool on cookie sheets about 3 minutes to firm up slightly. Carefully lift cookies with pancake turner onto brown paper; let stand for 5 minutes. Transfer to wire racks to cool completely.

Peanut-Butter Bars

1 cup Crunchy Peanut Butter	½ teaspoon salt
2/3 cup butter or margarine, softened	¾ cup sifted Confectioners' sugar
1 teaspoon vanilla	2 teaspoons water
2 cups light brown sugar, firmly packed	¼ cup semisweet chocolate pieces
3 eggs	1 teaspoon vegetable shortening
1 cup sifted all-purpose flour	

Combine peanut butter, butter or margarine and vanilla in a large bowl; beat with electric beater until well blended; beat in sugar until light and fluffy. Beat in eggs, one at a time. Stir in flour and salt just until well blended. Spread batter in a greased 13x9x2" baking pan. Bake in moderate oven (350°F) for 35 minutes, or until center springs back when lightly touched with fingertip. Remove pan from oven to wire rack and cool slightly. Combine confectioners' sugar with water in a small bowl and stir until smooth. Drizzle from a spoon over still-warm cookies in pan.

Melt chocolate with shortening over simmering water in top of double boiler. Drizzle over the white glaze for a black and white pattern. When cool, cut into 36 rectangles, using a sharp knife. Carefully lift out of pan with spatula.