

Comfort Food Ideas

Best Rice Krispie Squares:

Ingredients:

- 1/2 c. white sugar
- 1 c. corn syrup (karo light)
- 3/4 c. peanut butter
- 2 c. Rice Krispies
- 4 c. Corn Flakes

Directions:

Use a large pot and stir together first three ingredients until melted & smooth. Then stir in the cereal. Spread in a 9×13 pan. EAT! (yes my mom included the EAT direction on the recipe card she gave me, it is the most important item)

Homemade Popcorn:

Put a few tablespoons of oil (any kind will do) in the bottom of a 4-quart pan. Pour in 1/2 c. of popcorn kernels and put the lid on the pan. Heat stove to medium/medium high heat. Allow the kernels to cook, shaking the pan occasionally to avoid burning. When there are a few seconds in between pops, remove from heat and pour into a bowl (be careful as lid may be hot). Coat with your favorite toppings!

No Bake Oatmeal Cookies: *(found at Allrecipes.com)*

Ingredients:

- 2 cups rolled oats
- 3/4 cup white sugar
- 3 tablespoons unsweetened cocoa powder
- 1 tablespoon water
- 1/2 teaspoon vanilla
- 2/3 cup butter, softened
- 1 cup confectioners' sugar

Directions:

In a large bowl, combine the oats, sugar and cocoa. With clean hands, mix in the water, vanilla and butter to form a dough. Wash hands, then roll the dough into balls 1 to 2 inches in diameter. Roll balls in confectioners' sugar until thickly coated (or they will become crusty). Chill 20 minutes before serving.

