

PEAR CUSTARD BARS

Crust:

1/2 C. butter or margarine, softened
1/3 C. sugar
3/4 C. flour
1/4 tsp. vanilla
2/3 C. chopped macadamia nuts

Filling/Topping

1 (8oz.) cream cheese softened
1 egg
1/2 C. sugar
1/2 tsp. vanilla
1 (15¹/₄oz.) can pear halves, drained
1/2 tsp. sugar
1/2 tsp. cinnamon

Crust: Cream butter and sugar. Add flour, vanilla & nuts. Press into greased 8" sq. baking pan. Bake at 350° F for 20 minutes or until light brown. Cool. Filling: Beat cream cheese; add sugar, egg and vanilla. Pour over crust. Cut pears into 1/8" slices and arrange over top. Sprinkle with cinnamon/sugar mix. Bake 375° F for 28–30 minutes. Cool. Refrigerate for 2 hours.

Jeanette Elwell

BANANA CHOCOLATE BARS

1½ C. flour
1 tsp. baking soda
1/2 C. margarine
1 C. sugar
2 eggs
1/4 C. sour cream
1 C. mashed bananas
1 tsp. vanilla
1 (6oz.) pkg. chocolate chips

Combine flour and baking soda together; cream together margarine, sugar and eggs. Add, egg mixture, sour cream, bananas, vanilla to flour mixture. Pour into 9" pan and sprinkle chocolate chips over top. Bake 350° F for 35–40 minutes.

Lois Schoen