



# Aunt Jean's No-Bake Peanut Mallow Squares

- 1 cup (6-ounce package) semi-sweet chocolate chips**
- 1 cup butterscotch chips**
- 1/2 cup creamy peanut butter (not low fat)**
- 3 cups miniature marshmallows**
- 1 cup salted peanuts**

Combine chocolate chips, butterscotch chips and peanut butter. Melt, using double boiler or microwave oven, stirring frequently. Cool slightly. Stir in marshmallows and peanuts. Pour into 8x8-inch pan lined with aluminum foil. Cool until set. Use foil to lift from pan; cut into squares. *Makes about 2 dozen squares.*

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## Bird's Nest Cookies

- 1/2 cup shortening**
- 1/2 cup brown sugar, packed**
- 1 egg yolk**
- 1/2 teaspoon vanilla extract**
- 1 cup all-purpose flour**
- 1/4 teaspoon salt**
- 1 egg white, beaten**
- 3/4 cup chopped walnuts**
- 1/3 cup jam or 12 large maraschino cherries, drained and cut in half**

In medium bowl, cream shortening and brown sugar. Mix in egg yolk and vanilla. Blend in flour and salt. Cover bowl; refrigerate 2 to 3 hours or overnight.

Preheat oven to 350 degrees F. Shape rounded teaspoonfuls of dough into balls, dip in egg white, then roll in chopped walnuts. Place on greased cookie sheets. Make thumb print in center; fill with jam or cherry half. Bake at 350 degrees for 12 to 15 minutes or until slightly browned on edges. Cool on wire cooling racks. *Makes about 2 dozen.*

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