



These clever creations are sure to please...even when time is extra tight.

FAMILY CALENDARS fill up fast with charity events, potluck dinners and classroom birthday treats. Thanks to the in-a-hurry recipes offered here, you'll have no trouble whipping up a sweet surprise.

COOKIE TURKEYS

Prep: 20 min. + standing

Folks will gobble up these sweet-tasting turkeys, whether the easy-to-assemble goodies are sold at fund-raisers or featured on holiday tables. "Every Thanksgiving, my cousin makes them out of prepared cookies and candies," says Sue Gronholz of Columbus, Wisconsin.

- 40 fudge-striped cookies
- 1/4 cup chocolate frosting
- 2 packages (5 ounces each) chocolate-covered cherries
- 20 pieces candy corn

Place 20 cookies on a flat surface, solid chocolate side down. With frosting, attach a chocolate-covered cherry to the top of each base cookie. Position another cookie perpendicular to each base cookie; attach with frosting.

With a dab of frosting, attach one piece of candy corn to the front of each cherry for the head. Let stand until set. **Yield:** 20 servings.

CRANBERRY PECAN BARS

Prep: 15 min.

Bake: 40 min. + cooling

Beverly McClarren mixes cranberries, coconut and a little orange peel into the filling of her rich pecan bars. "I happened upon the recipe while watching

television," notes the Findlay, Ohio baker. "Whenever I serve them, people ask for the recipe."

- 1 cup all-purpose flour
- 1/2 cup finely chopped pecans
- 1/2 cup packed brown sugar
- 1/2 teaspoon salt
- 6 tablespoons cold butter

FILLING:

- 2 tablespoons all-purpose flour
- 1/2 teaspoon baking powder
- 2 eggs, beaten
- 1 cup sugar
- 1 tablespoon milk
- 1 tablespoon vanilla extract
- 1 cup fresh or frozen cranberries, chopped
- 1/2 cup flaked coconut
- 1/2 cup chopped pecans
- 1-1/2 teaspoons grated orange peel

In a large bowl, combine the flour, pecans, brown sugar and salt. Cut in butter until crumbly. Press into a greased 9-in. square baking dish. Bake at 350° for 15-20 minutes or until edges are lightly browned.

Meanwhile, in a large bowl, combine flour and baking powder. Combine the eggs, sugar, milk and vanilla; add to the dry ingredients. Fold in the cranberries, coconut, pecans and orange peel. Pour over crust. Bake 25-30 minutes longer or until set. Cool on a wire rack. Cut into bars. Refrigerate leftovers. **Yield:** 1 to 1-1/2 dozen.

SWEET CEREAL CLUSTERS

Prep/Total Time: 30 min.

In McBain, Michigan, Sue Yount covers a crunchy combination of peanuts, pretzels and cereal with white candy coating for a fun snack. "At bake sales, I fill small resealable storage bags with the clusters," she explains. "They always disappear fast."

- 6 cups Corn Chex
- 3 cups miniature pretzels
- 1 jar (16 ounces) dry roasted peanuts
- 1 package (14 ounces) milk chocolate M&M's
- 1 cup raisins, optional
- 1-1/2 pounds white candy coating, melted

In a large bowl, combine the first five ingredients. Pour candy coating over cereal mixture; stir until coated. Spread onto waxed paper-lined baking sheets. Refrigerate for 15 minutes or until set. Break into pieces. Store in an airtight container. **Yield:** about 4-1/2 pounds.

TAKE-ALONG TREATS. Sweet snacks that travel well and feed a crowd are a must for bake sales. If you have one, send it to us. Write to "Bake Sale", *Quick Cooking*, 5925 Country Lane, Greendale WI 53129 or send E-mail to us at editors@quickcooking.com.

Cranberry Pecan Bars and Cookie Turkeys



QUICK QUIP: There are four basic food groups: milk chocolate, dark chocolate, white chocolate and chocolate truffles. — Unknown