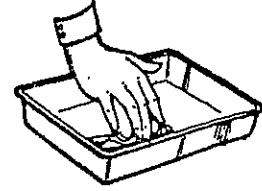


COCONUT BAR COOKIES

- 6 tablespoons margarine
- 1 1/2 cups graham cracker crumbs
- 1 (14 oz.) can sweetened condensed milk
- 1 (6 oz.) package chocolate chips
- 1 (3 1/2 oz.) can flaked coconut (1 1/3 cups)
- 3/4 cup chopped nuts



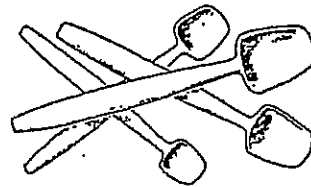
Place margarine in a 2 quart rectangular glass dish. Microwave on High 45 seconds, or until melted. Stir in graham cracker crumbs and pat mixture evenly over bottom of dish. Microwave on High 3 minutes, rotating midway through cooking.

Pour milk over crumb bottom. Top evenly with chips, coconut and nuts, pressing down gently to level. Microwave on 70% (Medium-High) 10 to 11 minutes, rotating every 3 minutes. Cool before cutting. Yields 36 cookies.

NOTE: If your oven has only high power, last step of recipe may be microwaved on High 7 minutes, rotating more often.

CARROT BROWNIES

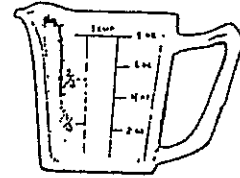
- 1/2 cup margarine (1 stick)
- 1 cup packed dark brown sugar
- 2 eggs
- 1 cup flour
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 1/4 teaspoon salt
- 3 medium carrots, pared and grated finely (1 1/2 cups)
- 1/2 cup chopped walnuts



Place margarine in a glass mixing bowl and microwave on High 1 minute, or until melted. Blend in sugar; then eggs. Stir in flour, baking powder, cinnamon and salt. Fold in carrots and walnuts.

Spray an 8 inch square glass dish with Pam. Shield corners. Pour batter in dish and level. Rotating every 3 minutes, microwave on 70% (Medium-High) 10 to 11 minutes, or until brownies test done. Yields 16 squares.

SUPER QUICK CRISPY BARS



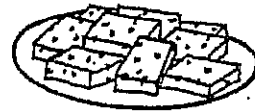
Butter or margarine
5 cups toasted rice cereal
1/2 cup butter or margarine
40 large marshmallows or 4 cups miniature marshmallows

Butter or grease a 9 x 13 inch pan. Measure rice cereal. Set aside. In a 3 quart glass mixing bowl or casserole, cook butter or margarine for 30 seconds. Stir in the marshmallows, coating them with butter. Cook, uncovered, 45 seconds. Stir well and cook 15 seconds (30 seconds for large marshmallows). Stir until smooth. Add cereal; mix well. With buttered fingers or a square of waxed paper, press cereal mixture into the buttered pan. Cool and cut into squares.

***To give these bars a different twist, stir in 1/4 cup chocolate pieces when the cereal is well-mixed with the marshmallow mixture. Press into the pan, cool, and cut.

PEANUT CRISPY SQUARES

Butter or margarine
3 cups toasted rice cereal
1/3 cup corn syrup
1/2 cup brown sugar
1/2 cup chunky style peanut butter



Butter a 9 x 9 inch pan. Measure cereal. Set aside. Combine syrup and sugar in a 3 quart glass bowl. Cook for 1 minute, 30 seconds or until mixture bubbles. Blend in the peanut butter. Add cereal and stir until well coated. Press into the greased pan with a piece of waxed paper. Cool until slightly firm and cut into bars.