

Santa's Sand Art Mixes

Best Ever Oatmeal Cookies

Layer in the Spaghetti Dispenser:

- 1/2 cup white sugar
- 1/2 cup chocolate chips
- 1/2 cup brown sugar
- 1/2 tsp. cinnamon vanilla seasoning
- 1 cup all purpose flour
- 1/2 tsp. baking soda
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1 cup regular oats
- 1/2 cup raisins
- 1/2 cup nuts, to fill

Layered Brownies

Layer in the Modular Mates Oval 2

- 1 cup white sugar
- 2/3 cup cocoa powder
- 1 cup chocolate chips or M&M's
- 1 cup brown sugar
- 1 1/2 cups flour
- 1 tsp. baking powder
- 1 tsp. salt
- 3/4 cup chopped or slivered almonds

* **Sand Art Oatmeal Cookies** *
* **To prepare:** *
* In Thatsa Bowl Jr., *beat 1/2 cup shortening* *
* *or butter* at medium speed until fluffy. *
* *Add 1 large egg.* Beat well. *
* *
* Stir in contents of container until *
* thoroughly mixed. Drop dough by heaping *
* tablespoons onto cookie sheet, lined with *
* parchment paper or wax paper. *Bake at* *
* *350° for 10 minutes* or until lightly *
* browned. Cool one minute on cookie *
* sheet and then remove to wire racks to *
* cool. *

* **Sand Art Brownies** *
* **To prepare:** *
* In Thatsa Bowl Jr., combine **3 eggs,** *
* **2/3 cup oil & 1 tsp vanilla.** *
* Stir in contents of container until *
* thoroughly mixed. Pour into lightly *
* greased 9' x 9' baking dish. *
* *Bake at 350° for 30 minutes.* *
* For a thin cookie-type brownie, pour *
* batter onto greased cookie sheet, and *
* spread evenly no more than 2' from edge. *
* *Bake at 350° for 20 minutes.* *
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