

Lemon Crumb Bars
(Eagle Brand "Holiday Magic In Minutes")

Bake time: 35 minutes

Makes 36 to 48 bars

1 (18 ¼ oz.) package lemon or yellow cake mix
 ½ cup (1 stick) butter or margarine, softened
 1 egg plus 3 egg yolks
 2 cups (1/4 lb.) finely crushed saltine crackers
 1 (14 oz.) can Eagle Brand Sweetened Condensed Milk
 ½ cup lemon juice from concentrate

1. Preheat oven to 350 F. Grease 15x10x1-inch baking pan. In large bowl, combine cake mix, butter and 1 egg; mix well (mixture will be crumbly). Stir in cracker crumbs. Reserve 2 cups crumb mixture. Press remaining crumb mixture firmly on bottom of prepared pan. Bake 15 minutes.
2. Meanwhile, in medium bowl, combine egg yolks, Eagle Brand and Lemon Juice; mix well. Spread evenly over baked crust.
3. Top with reserved crumb mixture. Bake 20 minutes or until firm. Cool. Cut into bars. Store covered in refrigerator.

Can't Leave Alone Bars
(Woman's Day, July '04)

Bake time: 20-25 minutes

Makes 48 bars

1 box white cake mix	2 large eggs
1/3 cup oil	1 can sweetened condensed milk
1 cup semi-sweet chocolate chips	½ stick butter, cut small

1. Heat oven to 350. Grease a 13x9x2 inch baking pan.
2. Beat cake mix, eggs and oil in a large bowl with mixer until blended. Pres 2/3 in pan.
3. Microwave condensed milk, chocolate and butter in a bowl on high for 1 minute. Stir until smooth. Pour mixture over crust. Top with teaspoonfuls of reserved cake mixture.
4. Bake 20-25 minutes until lightly browned. Cool; cut into bars.

Cherry Dream Bars

1. Mix until flakey:
 - 1 white cake mix (moist) Don't add water
 - 1 cup oatmeal
 - 6 Tbs. butter
2. Take 1 cup of mixture and set it aside.
3. To the remaining mixture add 1 egg. Mix and press into 9x13 pan.
4. Put 1 can cherry pie filling on dough.
5. Take remaining cup of mixture and add:
 - ¼ c. oatmeal 2 Tbs. butter
 - ¼ c. brown sugar nuts
6. Mix and sprinkle over cherries. Bake in 350 degree oven for 40 minutes.

Trifle

- 1 box white cake mix, mix according to directions. Cool completely.
- 1 box instant vanilla pudding mixed with cold milk.
- 1 bowl Cool Whip
- 1 box Danish Dessert (pudding consistency).
- 2 cups fresh or frozen fruit.

1. Bake cake according to directions. Cool completely.
2. Mix pudding with cold milk. After it has set a little, add ¾ bowl of Cool Whip.
3. Cook Danish Dessert using pudding directions on box. Cool and add fruit, reserving enough to garnish.
4. Cut cake into 1 inch cubes. Use a spatula to scoop cubes into bottom of trifle dish – or glass bowl so layers will be seen. Scrape just above crust so cake is as white as possible.
5. Spoon Danish Dessert one scoop at a time over cake, focus around edge of bowl, than fill in the middle. Using ½ of mixture.
6. Spoon vanilla pudding mixture, using the same technique, using ½ of mixture.
7. Repeat layers: Cake, Danish Dessert, pudding.
8. Top with Cool Whip and Garnish with Fruit.