



Treat Time

Approximate Time: 30 minute

Prep Time: 15 minutes

Bake Time: 15 minutes

“Act Well Thy Part” Cookie Bar

Cookie Bar Recipe

- 1/2 cup butter, softened
- 3/4 cup packed brown sugar
- 2 eggs
- 1 tablespoon milk
- 1 teaspoon vanilla extract
- 3/4 cup all-purpose flour
- 3/4 cup quick-cooking oats
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup English toffee bits



Frosting Recipe

- 1/2 c. butter, softened
- 1 T. milk
- 2 1/2 c. powdered sugar
- 1 tsp. vanilla
- 1 drop red food coloring
- 2 drops yellow food coloring

Cream butter and sugar until light and fluffy. Beat in eggs, milk and vanilla. Combine flour, oats, baking powder and salt. Gradually add dry ingredients to creamed mixture. Fold in the toffee bits. Spread into a greased 9x13 inch pan. Bake at 350° for 15 minutes. Cool completely. Spread frosting over bars. Follow guide for cutting.

Treat Time: Use tooth picks/craft stick and pattern as guide (or make up your own pattern) to “chisel” designs in your individual pieces of Cookie Stone. Before eating put pieces back together and recite the motto together. (A parent or older sibling will need to take the top and bottom pieces to “chisel.” Replace “Lee” with your family’s last name and the date with the correct year.)

Closing Prayer and blessing on the food.

