Omaha Central High School Band

Bake Sale Recipes

Scotcharoo’s
1 cup sugar
1 cup white corn syrup (light is ok)
1 cup peanut butter
6 cups rice krispies
12 oz. butterscotch chips
12 oz. milk chocolate chips

Bring sugar and syrup to a boil while stirring. Remove from heat and stir in peanut butter until smooth. Pour over rice krispies and mix well. Spread in greased 9x13 pan. Melt chips over low heat (or microwave 2 minutes at a time) stirring constantly, so not to scorch. Spread over bars, cool, and cut into 8 bars.

Fudge Oatmeal Bars
1 cup margarine, softened
2 cups brown sugar
2 eggs
4 teaspoons vanilla, divided in half
2 ½ cups flour
2 cups quick cooking oats
1 teaspoon salt
1 teaspoon baking powder
1 can sweetened condensed milk
1 bag semisweet chocolate chips (12 ounces)

Mix chocolate chips with the condensed milk in a saucepan and turn on the lowest setting, stir frequently. At the same time, in a separate bowl, cream together the brown sugar and margarine. Then add 2 teaspoons vanilla and the eggs. Mix well. In another bowl, mix together: flour, oats, salt and the baking powder. Then add to the creamed sugar/margarine mixture, stir well. Save out 1 1/3 cups of the mixture. Put the rest in a 9x13 pan and spread evenly. When chocolate/milk mixture is melted, remove from heat and stir in the other 2 teaspoons vanilla. Spread the chocolate mixture over that in the 9x13 pan. Dollop the reserved oatmeal mixture over the chocolate using a small spoon. I usually make 6 rows of 5 dollops each. Bake at 350 degrees for about 40 minutes. Cool overnight and then cut them into 12 pieces for the Central Bake Sale. Use parchment paper in the 9x13 pan before adding anything. It makes it so much easier to get out of the pan and cut.
**Puppy Chow**

9 cups rice chex cereal  
1 cup semi-sweet chocolate chips  
½ cup peanut butter  
¼ cup (1/2 stick) butter  
½ teaspoon vanilla  
1 ¾ cups powdered sugar

Place cereal in large bowl and set aside. Place powdered sugar into large zip lock bag (2 gallon works best). In small bowl melt butter in microwave for 30 seconds. Add chocolate chips and peanut butter and heat 1 minute in microwave. Add vanilla and stir until smooth. Pour chocolate mixture over cereal. Stir with large spool until cereal is coated. Pour cereal into zip lock bag, close, and shake until covered evenly with powdered sugar. Spread onto wax paper or large cookie sheet until cool. Place 1 heaping cup into a sandwich zip lock bag.