



LIVE AND LEARN FAMILY NEWS DECEMBER 18TH, 2017

REMINDERS!

- Please **DO NOT** leave your car running unattended in the parking lot.
- Please make sure to park so that buses can get through the parking lot.
- Live and Learn is **CLOSING** early on Friday December 22nd at 3pm.
 - Live and Learn is **CLOSED** Monday December 25th - Monday January 1st. We will **REOPEN** on Tuesday January 2nd.



Director/Owner
Johanna
Booth-Miner

Co-Director
Sarah Miner, M.Ed.

Address
114 Mast Road
Lee NH 03861

Phone 659-5047

Fax 659-7908
call first

Rising Hawk Cell
Phone 231-5099

www.live-learn.org

livlrn2@comcast.net

Tax ID #02-0335768



Gerry's Kitchen

Great American Snack Bars

Ingredients:

- ♥ Solid Vegetable Shortening or Margarine
- ♥ 1 Cup All Purpose Flour
- ♥ 1 Cup Whole Wheat Flour
- ♥ 1 tsp. Baking Soda
- ♥ 1/2 tsp. Baking Powder
- ♥ 1/2 tsp. Salt
- ♥ 1 Cup Butter or Margarine, at room temperature (2 sticks)
- ♥ 2/3 Cup packed Brown Sugar
- ♥ 1/4 Cup Molasses
- ♥ 2 Large Eggs
- ♥ 1 tsp. Vanilla Extract
- ♥ 3 1/2 Cups Granola
- ♥ 3 1/2 Cups Coconut



Directions:

1. Turn oven on to 325. Grease a 15 1/2 x 10 1/2 x 1-inch jelly roll pan with shortening or margarine.
2. Place flour, whole wheat flour, baking soda, baking powder, and salt in a medium bowl. Stir to blend. Set aside to use later.
3. Place 1 cup butter or margarine, brown sugar, and molasses in a large mixer bowl. Turn electric mixer on to medium speed and beat until mixture is creamy. Add eggs and vanilla and beat until smooth. Turn mixer off.
4. Add flour mixture to butter mixture. Turn electric mixer on to low speed. Beat until ingredients are blended. Beat for 1 minute. Turn mixer off. Add granola and coconut and beat until blended.
5. Pat mixture evenly into greased jelly roll pan.
6. Bake for 20 minutes or until golden brown on top. Carefully remove jelly roll pan from oven with hot pads. Place pan on a wire cooling rack to cool. When cool, cut with a sharp knife into 2 1/2 x 1 1/2-inch bars.
7. Store in a plastic container with a tight lid or in a re-closable plastic bag.