

THE GENNY

Sales Through March 4th



Vermont Salumi
Capocollo
\$6.99
Craftsbury



McKenzie
Ham Steak
\$2.99
Albany



Moji
6oz Sushi
\$5.99
Albany



McKenzie
Natural Casing Franks
\$4.99
Albany



Food Club
8oz Cheese Bars
2 for \$4
Albany



Breton
Crackers
3 for \$5
Albany



Milk Bar
Compost Cookies
\$3.79
Both Stores



Rice a Roni
Rice Pilafs
4 for \$5
Albany



Food Club
Mac & Cheese
69¢
Albany



Progresso
Bread Crumbs
\$1.29
Both Stores



Food Club
Salsas
\$1.79
Albany



Food Club
Peanut Butter
\$1.59
Albany



Reese's
Baking Chips
2 for \$5
Albany



Fruity Pebbles
Cereal
2 for \$6
Albany



Bear Naked
Granola
2 for \$7
Albany



Coffee Mate
32oz Creamers
\$4.49
Both Stores

CHOCOLATE PB CHIP COOKIES

Ingredients:

3/4 cup cocoa powder
1 tsp baking soda
1 package Reese's
Peanut Butter Chips
1 1/4 cups butter or
margarine, softened
2 eggs
2 cups sugar
2 tsp vanilla extract
2 cups all-purpose flour
1/2 tsp salt

Preparation:

Heat oven to 350°F. Stir together flour, cocoa, baking soda and salt; set aside. Beat butter and sugar in large bowl with mixer until fluffy. Add eggs and vanilla; beat well. Gradually add flour mixture, beating well. Stir in peanut butter chips. Drop by rounded teaspoons onto ungreased cookie sheet. Bake 8 to 9 minutes. (Do NOT over bake; cookies will be soft. They will puff while baking and flatten while cooling). Cool slightly; remove from cookie sheet to wire rack. Cool completely.

Photo & Recipe from Hershey's

