

T 'n T

Treats 'n Traits



Procrastination

And last (of course) but not least ... the trait of Procrastination.

Never do today what can be put off until tomorrow is the motto of the procrastinator.

If you are an “everything at the last minute” person you will love our **Never-to-Late-to-Bake Butter Bars**

Once procrastinators get going they may well keep going and do a great job, but oh dear, they take SO long to get moving!

There are many things that may prevent someone from getting started on something, but the actual trait of procrastination shows in writing in the t-bar, no matter how high or low, which stays to the left of the t-bar and never crosses it.

It will take time

Just look at these left clinging t-bars, not to mention the “i” dots off to the left as well.

This writer has many positive traits, but will have a hard time getting going enough to actually use them.

***Procrastination is the art of keeping up with yesterday.
Don Marquis***

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Never-Too-Late-To-Bake Butter Bars

35 soda cracker squares
1 cup butter or margarine
1 cup brown sugar
1 1/2 cups chocolate chips
1 1/2 cups chopped pecans or walnuts (Optional)

Line a 15 x 10 x 1-in. pan with foil and coat foil with nonstick oven spray. Place crackers in rows on foil.

Melt butter or margarine in a saucepan. Add brown sugar and bring to a boil. Watching carefully, let boil about 3 minutes, then pour over crackers to cover completely.

Bake in a 350-degree oven for 5 minutes (crackers will slightly float). Very carefully, remove from oven and turn oven off.

Sprinkle chocolate chips, (and nuts, if used) over crackers and return to oven until chocolate is softened (about 3 minutes.) Using a greased spatula, smooth (and press nuts into), chocolate

Cut into small squares while warm. Cool completely, then remove from foil.

NOTE: Graham cracker squares work equally as well for this unusually tasty treat.

