Fudge Cookies

You Need:

- 2 cups sugar
- 1/4 cup cocoa
- pinch salt
- 1/2 cup butter
- 1/2 cup milk
- 5 cups oats
- 1/2 cup peanut butter
- 1 tsp. vanilla
- 1/4 cup dry measuring cup
- 1/2 cup dry measuring cup
- 1 cup dry measuring cup
- 1 teaspoon
- Tablespoon
- 1 cup liquid measuring cup
- metal spatula
- wooden spoon
- 2 spoons
- waxpaper
- saucepan
- stove
1. Measure 2 cups sugar, 1/4 cup cocoa, 1/2 cup butter, 1/2 cup milk. Put in saucepan. Stir until mixed.

2. Put pan on stove. Turn to MEDIUM heat.

Bring to a BOIL. Turn heat to LOW. Simmer 3 minutes. Remove from heat. Turn oven OFF.
3. Measure and add 5 cups oats, 1/2 cup peanut butter, 1 tsp. vanilla and a pinch of salt. Mix well.

4. Drop by teaspoonfuls onto waxed paper. Let cool.
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1/2 cup butter 1 cup dry measuring cup
1/2 cup milk Tablespoon
5 cups oats 1 cup liquid measuring cup
1/2 cup peanut butter metal spatula
1 tsp. vanilla wooden spoon
pinch salt saucepan
2 spoons wax paper
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