

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



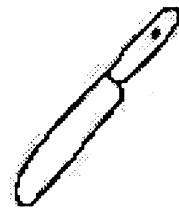
1 teaspoon



Tablespoon



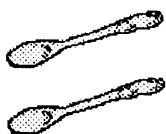
1 cup liquid
measuring cup



metal spatula



wooden spoon



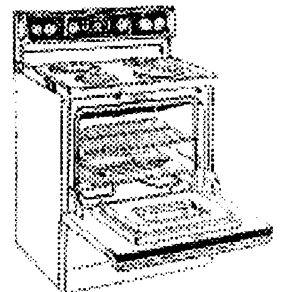
2 spoons



waxpaper

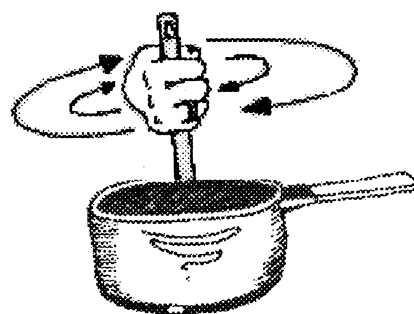
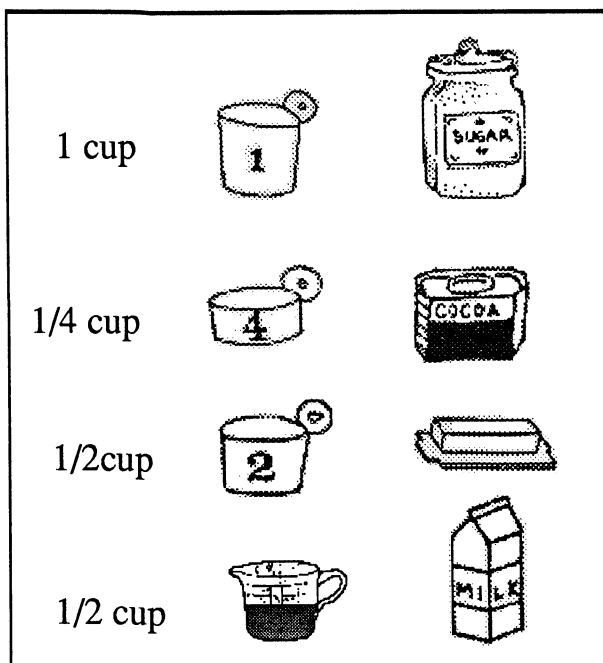


saucepan



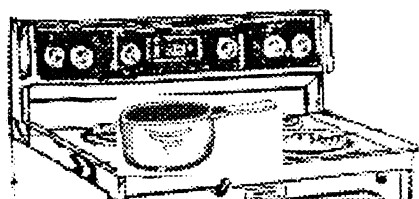
stove

1.



Measure 2 cups sugar, 1/4 cup cocoa, 1/2 cup butter, 1/2 cup milk.
Put in saucepan. Stir until mixed.

2.



MEDIUM



Put pan on stove. Turn to MEDIUM heat.



LOW



3 - minutes

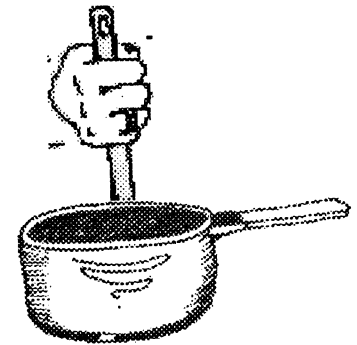
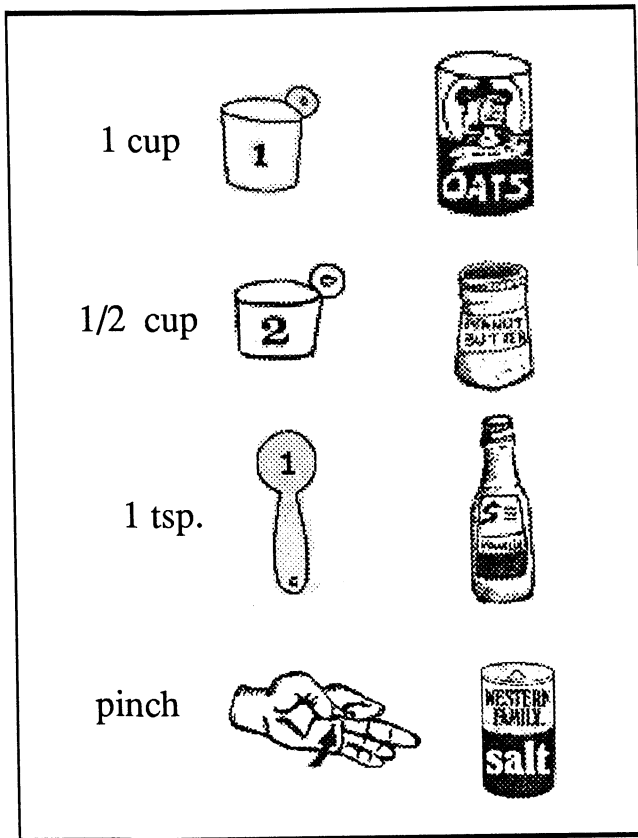


OFF



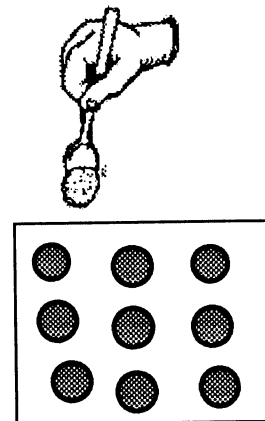
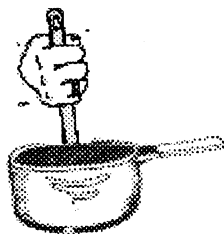
Bring to a BOIL. Turn heat to LOW. Simmer 3 minutes.
Remove from heat. Turn oven OFF.

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.

FUDGE COOKIES

You Need:

2 cups sugar
1/4 cup cocoa
1/2 cup butter
1/2 cup milk
5 cups oats
1/2 cup peanut butter
1 tsp. vanilla
pinch salt
2 spoons
stove

1/4 cup dry measuring cup
1/2 cup dry measuring cup
1 cup dry measuring cup
Tablespoon
1 cup liquid measuring cup
metal spatula
wooden spoon
saucepan
wax paper

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 stove 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.