

Chocolate Oatmeal Cookies

2 CUPS SUGAR

1/3 CUP COCOA

1/3 CUP PEANUT BUTTER

1/2 CUP CANNED MILK (EVAPORATED)

1 STICK MARGARINE OR 1/2 CUP BUTTER

3 CUPS 1-MINUTE OATS

Melt margarine on low heat in a saucepan. In the meantime, whisk the sugar and cocoa together in a bowl. Add milk to margarine, then add sugar and cocoa. Bring to a boil and cover. Cook 2 minutes or until it reaches 220-230 degrees (soft ball stage). Take off heat and pour into a clean bowl with peanut butter. Stir well and add oats 1 cup at a time stirring after each addition. If the mixture is dry, add canned milk (1 tsp at a time) until it blends well. Mixture should be glossy and pretty (not dry looking.) Drop by the tsp onto parchment and enjoy!

Optional: Having a hard time with the sugar crystals? If so, substitute regular sugar with 3.5 cups of powdered sugar - it will be perfect every time!

“Lord, me and my brother would get off the bus when we were young teens and mix up a batch of these at least once a week. We were so good at it we knew when to take it off the stove without needing a thermometer. If they are made right, they stay slightly creamy and do not turn hard from over cooking.”-Tammy