

# Wonder Cookies

- ① 1/2 cup marg (melt first then add)  
2 cups w or b. Sugar (Brown  
sugar best)  
1/2" stick  
1 tsp vanilla

Bring to boil & remove  
~~Boil above 5 minutes~~

Add to above

- 3 cups oatmeal  
1 " Coconut (opt)  
1/4 " Walnuts (" )  
1/2 cup Cocoa

~~10-15 minutes~~  
~~2005~~  
~~2008~~

Makes  
48

6 doz

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## Chocolate boiled cookies

125 ml (½ cup) butter  
125 ml (½ cup) milk  
500 ml (2 cups) brown sugar  
750 ml (3 cups) rolled oats  
125 ml (½ cup) cocoa  
125 ml (½ cup) coconut

Mix first 3 ingredients and boil for 4 minutes on medium heat. Mix remaining 3 ingredients in a bowl. Pour syrup in and mix. Drop by tablespoons on cookie sheets. Refrigerate.

**Taste Tester Notes:** The butter balls

are buttery and sweet with a mild chocolate taste. I must admit the chocolate boiled cookies were a childhood favourite of mine (my mom called them five minute boil cookies). They are quick and easy to make and I still find them delightfully yummy. Once the mixture comes to a boil, gently boil for 4 minutes stirring occasionally. I increased the coconut to 250 ml (1 cup) and lined the cookie sheets with wax paper. You will be able to make between 3 and 4 dozen cookies. Once chilled until firm, you can remove cookies from the paper and pack into containers to store. I used quick oats for both of these recipes.