



## UNBAKED CHOCOLATE OATMEAL COOKIES



### Ingredients

- 2 cups granulated sugar
- 4 Tablespoons cocoa (unsweetened)
- ½ cup milk or can cream (NOT sweetened condensed)
- 1 stick margarine
- 1 teaspoon vanilla
- 3 cups quick rolled oats
- 2-3 Tablespoons peanut butter (optional)

### Instructions

1. Boil together sugar, cocoa, milk, and margarine for 1 minute in a saucepan on medium heat.
2. Remove from heat and add 1 t. vanilla, 3 cups quick rolled oats (and 2-3 T. peanut butter if you choose to).
3. Beat 3 minutes at least with a wooden spoon.

4. Then the children can drop by spoonful on waxed paper. Work quick, they solidify quickly once the oats are added.

### **ACORN PEANUT BUTTER BUCKEYE BALLS**



Better double this recipe or you'll run out before they are done!

#### **Ingredients**

- 1 ½ cups creamy peanut butter (or can use crunchy)
- ½ cup margarine (room temperature)
- 1 teaspoon vanilla
- 1 16-ounce package powdered sugar
- 1 6-ounce package semi-sweet chocolate pieces
- 2 Tablespoons vegetable shortening

#### **Instructions**

1. Line a baking sheet with waxed paper or parchment paper.
2. In medium sized bowl mix peanut butter, margarine, vanilla, and powdered sugar with hands to form a soft dough. (Kids love this!) Mixture will be very stiff.
3. Shape into balls using 2 teaspoonfuls for each. Place on waxed paper or parchment paper and put in the refrigerator.
4. In top of a double boiler (or you could use a microwave) over simmering water, not boiling, melt the chocolate and shortening together. If using a microwave stir often. Don't get burned.

5. When smooth, pour into a small bowl or measuring cup. Remove balls from the fridge.
6. Dip into melted chocolate (or coating) so  $\frac{3}{4}$  of the ball is coated, or the whole ball, return to paper to set. Chocolate side should be down. Refrigerate 30 minutes or more.
7. When chocolate is firm and not sticky, place in plastic containers with waxed paper between the layers.

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