

Oaties

Before you go correcting me, I know these cookies go by many names. I prefer Oaties, but you can call them whatever you want.

I LOVE making these because they are so easy and people LOVE them! Whip up a batch and you're sure to be someone's hero.

½ cup butter	bring to a boil and
½ cup milk	boil, stirring constantly,
2 cups white sugar	for two minutes

Remove from heat and add:

½ cup shredded, unsweetened coconut
3 cups large-flake rolled oats
½ cup Fry's cocoa

Let cool for about 10 minutes and then drop by spoonful onto wax paper and refrigerate about an hour.

Store in an air tight container at room temperature.

