

# **SWEET COOKING WITH COOKIE**

## **REMEMBER . . .**

**. . . cowpoke kids never cook alone. Ask an adult to help you bake up a batch of any of these lip-smacking cookies and sweets!**

**Your Pardner,**

*Cookie*

## **NO-BEANS**

### **MOLASSES SUGAR COOKIES**

#### **Ingredients:**

- $\frac{3}{4}$  cup melted butter**
- 1 cup brown sugar, packed**
- $\frac{1}{4}$  cup molasses**
- 1 egg**
- 2 teaspoons baking soda**
- 2 cups all-purpose flour**
- 1 teaspoon ground cinnamon**
- $\frac{1}{2}$  teaspoon salt**
- Granulated sugar**

#### **Directions:**

- 1. Preheat the oven to 375°.**
- 2. Blend together the butter, brown sugar, molasses, and egg. Add the baking soda, flour, cinnamon, and salt. Mix well.**
- 3. Chill the dough in the refrigerator for at least fifteen minutes.**
- 4. Form into one-inch balls and roll in granulated sugar.**
- 5. Place on greased cookie sheets, two inches apart, and bake for eight to ten minutes. Cool before chowing down.**

# HAYSTACKS

## Ingredients:

- ¾ can Chow Mein noodles**
- 1 package butterscotch morsels**
- OPTIONAL: Peanuts, cashews, or marshmallows**

## Directions:

- 1. Line a couple of cookie sheets with wax paper. Set aside.**
- 2. Melt the butterscotch morsels in the microwave according to the directions on the package. (Usually about 15-20 seconds.) Stir 'til smooth.**
- 3. Fold in the Chow Mein noodles and stir until completely covered. (If using peanuts, cashews, or marshmallows, stir them in now.)**
- 4. Use a tablespoon to scoop the mixture into heaping mounds on the wax paper.**
- 5. Cool completely. They look just like hay stacks, now don't they?**

# COW PATTIES

## Ingredients:

- 2 cups sugar**
- ½ cup cocoa**
- 1 stick butter**
- ½ cup milk**
- 1 teaspoon vanilla**
- 3 cups quick-cooking oatmeal**
- ½ cup peanut butter**

## Directions:

- 1. Line a couple of cookie sheets with wax paper. Set aside.**
- 2. Combine sugar, cocoa, butter, and milk in a saucepan. On medium heat, bring to a boil for one full minute. Stir constantly.**
- 3. Remove from heat**
- 4. Stir in peanut butter, vanilla, and oats.**
- 5. Use a tablespoon to scoop the mixture into heaping mounds on the wax paper.**
- 6. Cool completely, then enjoy!**