No-Bake Peanut Butter Oatmeal Cookies

St. Petersburg Times

Ingredients

- 1/2 cup margarine
- 3 Tbsp unsweetened cocoa
- 2 cups sugar
- 1/2 cup evaporated milk
- 1/2 cup crunchy peanut butter
- 3 cups quick-cooking oats
- 1 tsp vanilla

Instructions

1. Combine margarine, cocoa, sugar, and evaporated milk in a saucepan. Bring to a boil; boil for 1 minute.
2. Remove from heat. Add peanut butter, oats, and vanilla.
3. Stir until the mixture loses its shine.
4. Drop by teaspoonfuls onto waxed paper, or spread into a pan.
5. Let dropped cookies set for 10 minutes; pan cookies will need longer to set.

NO-BAKE PEANUT BUTTER OATMEAL COOKIES
ST. PETERSBURG TIMES

½ cup margarine
3 tablespoons unsweetened cocoa
2 cups sugar
½ cup evaporated milk
½ cup crunchy peanut butter
3 cups quick-cooking oats
1 teaspoon vanilla

Bring first four ingredients to a boil; boil for 1 minute. Remove from heat; add peanut butter, oats and vanilla. Stir until it loses shine. Drop by teaspoonfuls on waxed paper or into

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