

Sandi's Mom's Chocolate Macaroons

3 cups quick cooking oats

1 cup dried coconut

6 tbsp. cocoa (I add a bit more)

A pinch of salt

2 cups sugar

1/2 cup butter (or hard Margarine)

1/2 cup milk (regular or evaporated)

1/2 tsp. vanilla extract

1. Mix together in large bowl the oats, coconut, cocoa and salt.
2. In a medium size saucepan combine sugar, butter, milk.
3. Cook the above 3 ingredients on medium heat, stirring fairly often until mixture melts and boils for 1 minute.
4. Remove from heat and add vanilla.
5. Pour over dry ingredients in bowl.
6. Cool just a little bit as mixture will harden if left too long.
7. Scoop out teaspoon or larger sized portions onto a waxed paper lined cookie sheet.
8. Cool.

Makes about three dozen, depending on size.