

CHOCOLATE HAYSTACK COOKIES

INGREDIENTS

2 cups sugar
1/2 cup milk
1/2 cup unsalted butter
3/4 cup unsweetened cocoa
1 dash salt
1 teaspoon vanilla
1 1/2 cups rolled oats
1/2 cup slice almonds
1 cup corn flakes
1 cup flaked sweetened coconut

DIRECTIONS

Line 2 cookie sheets with wax paper.

In a medium mixing bowl, combine oats, almonds, corn flakes and coconut. In a medium saucepan, combine sugar, milk, butter, cocoa and salt. Heat to boiling, stirring frequently. When it has reached a rolling boil, cook for 5 minutes, stirring constantly. Remove pan from heat and mix in vanilla. Pour over the dry ingredients and carefully combine (mix gently as you do not want to bread the corn flakes and almond slices too much).

Drop by tablespoonfuls onto wax paper. Let cool completely at room temperature.