**No Bake Cookies**

Yield: 12

**Ingredients:**

½ cup sugar

4 Tbsp. butter

¼ cup low-fat milk

½ cup oats

¼ cup raisins

¼ cup chocolate chips

**Directions:**

1. Put the sugar, butter and milk in a pot and bring to a boil, stirring constantly. Allow the mixture to cook for five minutes.
2. Turn off the heat and add the oats and raisins and mix them in.
3. Add the chocolate chips and mix again.
4. Drop tablespoonfuls of the mixture onto wax paper. They will stiffen as they cool. Refrigerate uneaten cookies.

**MYSTERY FINAL LAB!!!**

Ingredients

**1/4 cup butter/margarine**

**1/4 cup milk**

1 cups white sugar

1.5 tablespoons cocoa powder

1.5 cups quick cooking oats

1/2 teaspoon vanilla extract
¼ c \_\_\_\_\_ chips

Directions

1.Come get butter/margarine and milk and wax paper.

2.Mix together sugar, butter or margarine, and milk in a saucepan.
 Bring to a boil and boil for one minute, stirring constantly.

3.While waiting for the boil, measure out the cocoa, oats and
 vanilla and put in one bowl.

4.Remove from heat and mix in cocoa, quick oatmeal and vanilla.
 Mix well. Add ¼ c of \_\_\_\_\_\_ chips

5.Drop by regular spoonfuls on waxed paper. They will stiffen as
 they cool. To help make them solid more quickly, put on tray
 and take to fridge.

6.While waiting to cool, wash ALL dishes. If you need baggies to
 take leftovers with you, come get them. (Refrigerate any
 uneaten cookies.)

Ingredients

18 servings 188 cals

2 cups white sugar

1/2 cup butter

1/2 cup milk

3 tablespoons cocoa powder

3 cups quick cooking oats

1 teaspoon vanilla extract

Directions

Mix together sugar, butter or margarine, and milk in a saucepan. Bring to a boil and boil for one minute, stirring constantly.

Remove from heat and mix in cocoa, quick oatmeal and vanilla. Drop by spoonfuls on waxed paper.

<http://allrecipes.com/recipe/10298/no-bake-cookies-ii/>