**Cooking at the CIL**

**Wednesday, December 16**

**THE FIRST 5 TO REGISTER WILL BE PROVIDED ALL THE INGREDIENTS TO MAKE THESE DELICIOUS COOKIES!**

**NO BAKE COOKIES**

**1 ¾ White sugar **

**½ cup milk**

**½ cup butter**

**4 t ablespoons unsweetened cocoa powder**

**½ cup crunchy peanut butter**

**3 cups quick-cooking oats**

**1 teaspoon vanilla extract**

**Directions**

 **Step 1**

**In a medium saucepan, combine sugar, milk, butter, and cocoa. Bring to a boil, and cook for 1 1/2 minutes. Remove from heat, and stir in peanut butter, oats, and vanilla. Drop by teaspoonfuls onto wax paper. Let cool until hardened.**

**ORANGE NUT BALLS**

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**Ingredients**

**1 12 oz box vanilla wafer cookies, crushed**

**3/4 cup powdered sugar**

**½ cup melted butter**

**1/2 cup walnut pieces or any other chopped nut**

**1/2 cup orange juice concentrate**

**Instructions**

**Combine ingredients, mixing well until evenly coated.**

**Roll into 1" balls with your hands and place on a wax paper lined baking sheet. Refrigerate for at least an hour.**

**Store in an airtight container and keep refrigerated**

**Freezes well!**