

## **Cow Pie Cookies (Also called Oatmeal Fudgies)**

**½ Cup milk  
2 Cups sugar  
1/3 Cup Cocoa  
1 stick of butter  
1 tsp pure vanilla  
½ Cup peanut butter  
2 ½ Cups oats (I use old fashioned; either works)  
1/3 Cup raisins**

**Prepare a cooling rack with a sheet of parchment paper (if making smaller cookies, tear two and set up TWO cooling racks!). Make sure to do this in advance of starting the cooking. In 2 quart saucepan, mix together sugar and cocoa. Add milk while whisking, then add butter and turn heat on to medium. Heat on medium heat, stirring constantly, until boiling. If necessary, reduce heat a little to prevent scorching. (Our stove top can run hot some times). When mixture begins to boil, stop stirring and allow to boil 1 minute. Remove from heat and stir in peanut butter and vanilla. Mix well then add oats and raisins. Mix thoroughly. Quickly drop by large spoonfuls onto parchment paper. Cool to set.**

**NOTE: Please ensure you set out the parchment covered rack(s) in advance or they might slow you down. You might need to move very quickly when dropping by spoonfuls! These CAN harden in the pan very swiftly, and then you will have no way to get them out!**

**About 2 dozen Cow Pies!**