Spider Cookies

1. Bring to a boil in a small saucepan and boil for one minute:

½ cup Sugar 2T. Cocoa

2T. Milk 2T. Margarine

1tsp. Vanilla

2. Have ready to add: 1 cup Rolled Oats

3. Remove saucepan from heat and add oats.

4. Mix well and drop by spoonfuls quickly onto wax paper. Refrigerate. Ready when hardened.

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