

Hello Dolly's

9x9" square pan. Bake at 350°F for 30 minutes.

Melt in pan: ¼ pound butter or margarine

Sprinkle with: 1 cup graham cracker crumbs
(press down slightly)

Layer as follows: 1 cup coconut
 1 cup chocolate chips
 1 cup chopped nuts

Pour over all: 1 can Eagle brand sweetened condensed milk

7 Layer Cookies

½ cup margarine	1 package (6 ounces) butterscotch chips
1 cup graham cracker crumbs	1 can (15 ounces) sweetened condensed milk
1 cup coconut	
1 package (6 ounces) chocolate chips	1½ cups finely chopped nuts

Melt butter in 9x13x2" cake pan. Spread crumbs evenly over butter. Sprinkle with coconut. Spread chocolate chips and butterscotch chips over coconut. Drizzle milk evenly over mixture and top with nuts. Bake at 350°F for 30 minutes. Cool on rack. Makes three dozen.

Famous Oatmeal Cookies

¾ cup vegetable shortening	1 teaspoon vanilla
1 cup firmly packed brown sugar	3 cups oats, uncooked
½ cup granulated sugar	1 cup all-purpose flour
1 egg	1 teaspoon salt
¼ cup water	½ teaspoon baking soda

Preheat oven to 350°F. Beat together shortening, sugars, egg, water and vanilla until creamy. Add combined remaining ingredients; mix well. Drop by rounded teaspoonfuls onto greased cookie sheet. Bake at 350°F for 12 to 15 minutes. (For variety, add chopped nuts, raisins, chocolate chips or coconut). Makes about 5 dozen cookies.