

From the galley of S/V Freya: Cocoa Quickies

In a large saucepan, mix: 1/2 cup milk



1/2 cup margarine or butter

6 Tbsp cocoa

2 cups sugar

Bring to a full rolling boil for about one minute. Remove from heat.

Immediately add: 1 Tbsp vanilla (optional)

3 cups rolled oats

1 cup shredded coconut

Mix well. Drop blobs from spoon onto cookie sheet. Let cool until hard. Enjoy!

Hints:

↳ If the cookies do not set up, then next time try either adding a bit more sugar, or stir longer after adding the oats/coconut and before placing on cookie sheet.

↳ If the cookies seem to set up too hard or crystalline, then try using less sugar.

↳ If you are low on butter or margarine these can be made with a reduced amount of or even no fat added. They are more crumbly or crystalline and the flavour is different but it works.

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