

Preheat oven to 350°. Combine brown sugar and butter. Mix well. Beat egg and add to butter mixture. Add cocoa to mixture. In separate bowl measure flour and baking soda. Add dry ingredients, alternately, with milk to butter mixture. Stir in vanilla. Spoon onto pan and cook for 10-12 minutes.

Great for kids. Add frosting if desired.

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## FRIED OREOS

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Celeste Clingen

2 1/2 c. self rising flour	1/4 c. oil
1/4 c. sugar	1 pkg Oreos®
1 1/3 c. milk	1 c. powdered sugar
2 eggs, slightly beaten	

Combine flour, sugar, milk and eggs in a bowl, beating until smooth. Heat oil to 375° in skillet. Dip Oreos® in batter. Fry 1/2 minutes, drain. Sprinkle with powdered sugar. Enjoy!

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## DIVINITY

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Gerri Jones

3 c. sugar	1 c. water
3 egg whites	1 tsp. vanilla
1/3 c. corn syrup	1 c. pecans

Cook sugar, corn syrup and water until it forms a hard ball when dropped in cold water. Pour over beaten egg whites. Beat until stiff. Add vanilla and pecans.

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## PEANUT BUTTER COOKIES

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Cora W. Vining

1 c. margarine	2 1/2 c. flour
1 c. peanut butter	1 1/2 tsp. soda
1 c. sugar	1 tsp. baking powder
1 c. brown sugar	1/2 tsp. salt
2 eggs	