



Perfect recipe for collective kitchens

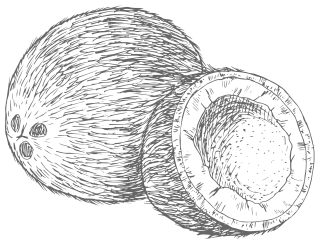
Chocolate and Coconut No-Bake Cookies

To calculate the amount needed for each ingredient: Amount of the basic recipe X Number of recipes = Total Amount

PREPARATION 15 MIN

COOKING 5 MIN + 1 HOUR RESTING

SERVINGS 12 COOKIES



Ingredient	Amount	Number of recipes	Total amount
Butter	125 ml (½ cup)		
Sugar	500 ml (2 cups)		
Milk	125 ml (½ cup)		
Vanilla extract	5 ml (1 tsp.)		
Rolled oats	750 ml (3 cups)		
Coconut	250 ml (1 cup)		
Cocoa powder	60 ml (¼ cup)		
Salt	0.5 ml (1/8 tsp.)		

Preparation

- Put the butter, sugar, milk and vanilla in a saucepan and boil for 2 minutes. Remove from heat.
- Combine the oats, coconut, cocoa powder and salt in a bowl.
- Add the butter mixture to the dry ingredients to moisten everything. Mix well.
- Prepare a baking sheet lining it with wax paper.
- Using two little spoons, form balls of about 1 inch diameter, and place them on the baking sheet. Refrigerate for 1 hour.
- Keep in the refrigerator, in an airtight container.

