



Chocolate & Coconut Cookies

or "SPIDER" Cookies

There is a wonderful bakery in Hunter River, PEI, which I learned about when in PEI to meet with the folks at IWMC and the ADI PEI Compost Facility. Many a trip involved a stop there to load up before getting on the homeward bound plane ... with these being one of the cookies bought.

My Mom's PEI friend, Pearl, called them SPIDER COOKIES.

I was thrilled to find this recipe in a community cookbook created by the employees of Hayes Dana, hoping that it might be similar to the ones from PEI. It is now a staple, no-bake cookie served at our community events, with one of the most recent being the celebration of our lease-signing ceremony at Highfield Farm in Calgary.

½ cup butter
(do not use margarine as a substitute)

½ cup milk

1½ cup white sugar
(the original recipe calls for 2 cups of sugar;
I didn't think it needed to be so sweet)

6 tbsp cocoa powder

1 tsp vanilla

3 cups oatmeal

1 cup coconut flakes

DIRECTIONS:

1. Put butter in a pot, medium heat to melt.
2. Add the milk, sugar and cocoa powder to the butter, continue with medium heat, stirring constantly (the original recipe also indicated to add a pinch of salt but I like to avoid this whenever possible so don't include in my version).
3. Once the mixture has been brought to a full boil, let it continue boiling for 1 full minute, stirring constantly.
4. Remove from heat and add the vanilla.
5. Add the oatmeal and coconut, stirring to coat completely.
6. Use a teaspoon to size the cookies, spooning the mixture on either wax or parchment paper.
7. Allow to cool. ENJOY!



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