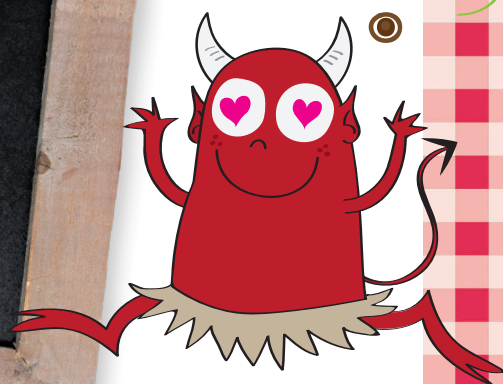


Today's special Choco-peanut delights



ingredients (12 cookies)

2 tbsp butter
1/4 cup cocoa
1/2 cup sugar
1/4 cup milk
a pinch of salt
1 tsp pure vanilla
1 heaped tbsp peanut butter
1 1/2 cups UNCOOKED oatmeal

materials (per child)

1 large microwave safe bowl
1 whisk
1 wooden spoon
1 plate
2 teaspoons or tablespoons
1 piece of greaseproof paper

1. Put the butter in the bowl.

2. Microwave the butter for 15-30 seconds on high until melted.

3. Add in the cocoa powder and mix well using the whisk.

4. Add in the milk and sugar, mixing well with the whisk.

5. Microwave the mixture in the bowl again, for about 1 minute and 10 seconds on high or until the mixture reaches a full boil. Be careful as the bowl will be very hot.

6. Add the vanilla, peanut butter, and oatmeal. Stir well.

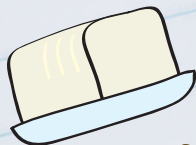
7. Next use the tablespoon or teaspoon to drop the mixture onto the greaseproof paper which has been placed on the plate. You should end up with 12 cookies (depending on size).

8. Place the plate in the fridge and allow the cookies to cool.

9. When they have hardened, eat and enjoy!!



→ Match the pictures to the correct names!



sugar

milk

chocolate

salt

butter

vanilla

