

DAN'S CHOCOLATE OATMEAL COOKIE SQUARES

DORA LAWRENCE gives her family two good square meals a day, but she wonders if they'd be even healthier if she cut back on cookies.

Her husband, Dan, reasons oatmeal is a breakfast food. And inasmuch as breakfast is their least square meal of the day, shouldn't it include square oatmeal cookies?

Hetty provided her parents with this amazing recipe. She got it from her friend Roxana, who does not file it under breakfast.

TO MAKE THE CHOCOLATE FILLING:

Melt together in the top of a double boiler:

**1 can sweetened condensed milk
3 Tbs. butter
12 oz. chocolate chips**

Add:

**2 tsp. vanilla
1 C chopped nuts**

Set the filling aside.

TO MAKE THE DOUGH:

Cream the following:

**1 C butter
2 C sugar
2 eggs
1 tsp vanilla**

Add:

**2 1/2 C flour
1 tsp. salt
1 tsp. baking soda
3 cups old fashioned rolled oats**

Press 2/3 of the dough into an 11x17 cookie sheet. Spread the chocolate mixture over the dough. Sprinkle the remaining 1/3 of dough over the chocolate filling. Bake at 350° for 20-25 minutes. Cut into bars to serve.

KEEP-IN-TOUCH PEACH COBBLER

WHENEVER HETTY needs this fabulous recipe, she calls Heather or one of Heather's six sisters. During peach season, some one will have it on the kitchen counter already—though it may be too spattered to read.

Hetty loses her copy on purpose, just to keep in touch with these dear friends.

For the dough, mix and then pour into a 7x11 inch greased pan:

**1½ cups flour
1½ t. baking powder
¼ cup butter
1 t. salt
1 cup sugar
1 cup milk**

To Complete, cover the above dough with:

2 cups sliced **fruit**, reserving the juice.
1 cup **sugar**, sprinkled
cinnamon and **nutmeg**, sprinkled to taste.
scant ½ cup **butter**, dotted overall.

Combine any reserved fruit juice with water to total 2 cups. Boil water/juice, and pour it over the top. (It's best to put pan in the oven before you pour the water over it, as it gets heavy.) Bake at 375° for 45 minutes.

Serve plain, or with vanilla ice cream, cream, or milk. Wonderful later or straight from the oven.