

Recipe Name: Hoot Owl Cookies (family tradition from Bryndaris
great grandma)

Ingredients and Amounts:

Preheat oven to 350

1 square baking chocolate (melt in pan over hot water)

¼ tsp. baking soda

¾ C margarine (cream butter and sugar)

1 C brown sugar

1 egg (add this to the butter and sugar)

1 tsp vanilla

2 ½ C sifted flour

2 tsp baking powder (add dry ingredients to batter gradually. Stir well)

½ tsp salt

Preparation Instructions:

Take 2/3 of the dough and set it aside. Add melted chocolate to the remaining dough. Chill for ½ hr. Divide white dough in half and roll into 10 X 14 rolls. Roll dark dough into 10" rolls, then roll the light dough around the dark roll. Put into wax paper or foil and refrigerate for 2 hrs. Cut dough ¼ " thick. Push together two pieces and then pinch an ear on each side. Put M & M's for the eyes in the dark dough and a cashew or candy corn in the middle for its beak. Place on ungreased cookie sheet and bake for 10-12 min.