

## ROCK COOKIES

### IGNEOUS

6 oz. can evaporated milk  
1-1/2 cup sugar  
¼ tsp. salt  
½ cup chopped nuts  
1 tsp vanilla  
1-1/2 cup semi-sweet chocolate pieces  
1-1/4 cup miniature marshmallow

1. Grease an 8 X 8 X 2 inch or 9 X 9 X 1-3/4 inch pan.
2. Combine evaporated milk with sugar and salt in a saucepan.
3. Bring to a boil and reduce heat.
4. Simmer for 5 minutes while stirring constantly.
5. Remove from heat. Add remaining ingredients.
6. Pour into prepared pan and cool.

### SEDEMENTARY

1-1/2 cups crushed “flaky” cereal (cornflakes)  
3 tablespoons sugar  
1 cup margarine  
1 cup semi-sweet or butterscotch pieces  
1-1/4 cup coconut  
1 cup chopped nuts  
14 oz. can sweetened condensed milk

1. Melt margarine.
2. Mix with the cereal and sugar.
3. Press into an 8 X 8 X 2 or 9 X 9 X 1-3/4 inch pan.
4. Sprinkle chips over cereal layer.
5. Sprinkle coconut over chips.
6. Sprinkle nuts over coconut.
7. Pour condensed milk over the layers
8. Bake for 25 minutes at 325 degrees F.

### METAMORPHIC

1 cup margarine or shortening  
1 cup brown sugar  
½ tsp. vanilla  
½ cup dates or raisins  
½ cup chopped nuts  
½ cup well drained crushed pineapple  
1 egg, beaten  
1 cup whole wheat flour  
1 cup flour  
1 tsp. salt  
1 tsp. Baking soda

1. Cream shortening and sugar.
2. Add the beaten egg and vanilla.
3. Add the dry ingredients. Mix.
4. Stir in the fruit and nuts.
5. Drop teaspoonfuls onto cookie sheet.
6. Bake 7 minutes at 375 degrees F.

(Tinker Fannin at Round Mountain Gold, Hadley, NV)

