

DEATH BY CHOCOLATE

Recipe from the Ox Yolk Inn in the Amana Colonies
in Amana, Iowa.

- 1 family size store-bought box chocolate brownie mix
(About 1 pound, 6.5 ounces)
- 2 cups cold milk
- 2 packages chocolate flavored instant pudding mix
(about 3 ounces each)
- 1 12 ounce container Cool Whip
- 8 Heath Bars, crushed (I used only 6)
- 1 cup pecans, chopped

Preheat oven and prepare brownies according to directions on package. Bake in a 13-by-9-inch pan. Cool. Crumble $\frac{1}{2}$ of the brownies into a 4-inch-deep by 9-by-13-inch (or larger) pan. In large bowl of mixer, combine milk & pudding mix according to directions on package. Spoon $\frac{1}{2}$ pudding over brownies. Spoon $\frac{1}{2}$ Cool Whip over pudding. Sprinkle with $\frac{1}{2}$ crushed Heath bars. Top with $\frac{1}{2}$ of the pecans.

Repeat all the steps and refrigerate until set, at least several hours or overnight. Cut in large (4-5 inch) squares. Yields 12-15 servings or more because it is very rich.

COW CHIP COOKIES

- 1 Cup butter or margarine
- 1 Cup white sugar
- 1 Cup brown sugar
- 2 Eggs
- 2 tsp. Vanilla
- 1 Cup Coconut (optional)
- 1 Pkg Chocolate Chips (6 Oz.)
- 2 Cups flour
- 1 tsp. Baking Soda
- 1 tsp. Baking Powder
- $\frac{1}{2}$ tsp. Salt
- 1 Cup Quick Oatmeal
- 1 Cup Crushed Cornflakes

Melt butter and cool. Combine sugars, eggs, and vanilla. Mix well then gradually add butter. Add flour, soda, baking powder and salt. Mix well. Add oatmeal, cornflakes and coconut. Fold in chocolate chips.

Bake at 350 degrees for 12 minutes. If you like chewy cookies don't over bake or they will be crunchy instead.