

# Heritage Recipes

You can share old family recipes and traditions

## Oatmeal Fudge Cookies

From Jim

The Oatmeal Fudge (or No Bakes) recipe comes from my mom. I am not sure where she got it, but I've been making this cookie for over 40 years. I've seen similar recipes for this, but not quite the same. We often called this recipe No Bakes. This is one cookie that you can't just eat one. They are best when they are still warm and very soft. If you like chocolate, you will love this recipe!

## Oatmeal Fudge Cookies

2 Cups of sugar

4 Tablespoons of Hershey cocoa

1/2 Cup of whole milk

1 stick of real butter

Mix all into a large pot, and bring to a boil to soft ball

Take off heat and add:

2 1/2 Cups of Oatmeal

1/2 Cup of plain peanut butter

2 Teaspoons of real vanilla

If you are using a candy thermometer, you want to get to soft ball, or it will not harden enough. If you don't have a candy thermometer, you can use the drip into cold water method. If the drop forms a ball before it hits the bottom, it is done. If you go past soft ball, it will harden before you can get out of the pan.

To make this, you put the four ingredients into a large sauce pot, (I like the copper clad pots). On medium heat, bring to a boil, you need to stir constantly, or it will burn (use a large metal or wood spoon). When it starts to boil, keep stirring until you get to soft ball. The last few degrees always take a long time, but it will get there, or it will not set.

Once you get to soft ball, take off heat, stir in the oatmeal, peanut butter (plain) and vanilla. You will now have about 3 to 5 minutes to get it out of the pot and onto wax paper or foil. I like foil, don't grease or use Pam. Using too

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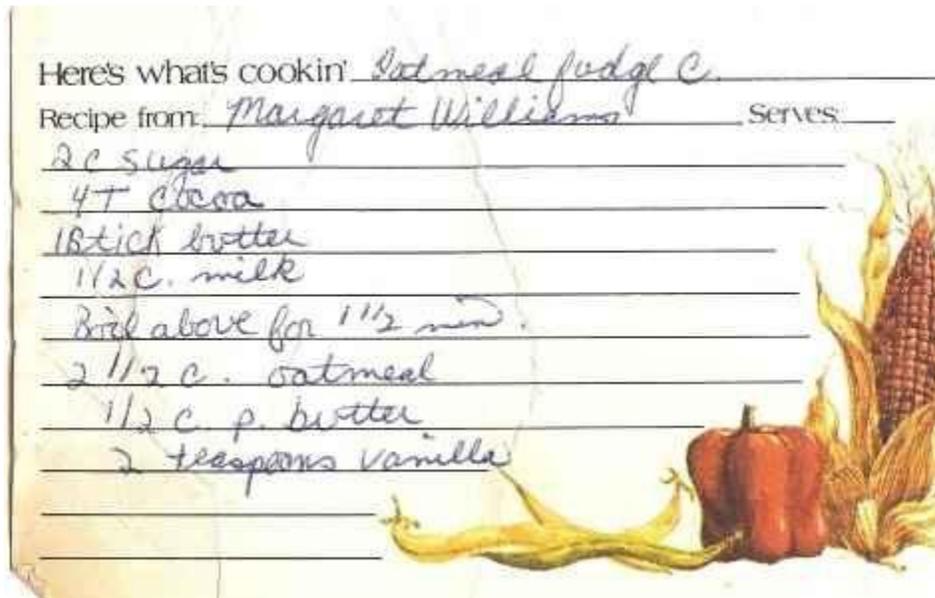
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large spoons, spoon the mixture out into one or two inch cookies and let them cool. By the time you get to end, the mixture will start to set, when this happens, just start eating what is left in the pot and reward yourself.

If you want to, you can add nuts, I usually don't.



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