
Self Frosted Chocolate Cookies

From Jeanette's Recipe Cards

Makes 4 dozen cookies. See option below

Quantity	Ingredients	Preparation Notes
1 1/4 C	Flour	☞ Sift together flour, soda, and salt into mixing bowl.
3/4 tsp	Baking Soda	☞ Add shortening, sugar, egg, milk and vanilla.
3/4 tsp	Salt	☞ Beat until smooth
1/2 C	Shortening (softened)	☞ Blend in oats. Dough will become very stiff.
3/4 C	Brown Sugar firmly packed	☞ Form into small balls
1	Egg	☞ Place on greased cookie sheets, 2 inches apart
2 Tbsp	Milk	☞ Flatten with the bottom of a glass
1 tsp	Vanilla	☞ Bake at 350° for 12 - 15 minutes
1 1/2 C	Quick or Old Fashioned Oats	☞ Remove cookies from oven
4 - 1oz	Milk Chocolate Bars	☞ Immediately place a square of chocolate on top and a pecan half.
	Pecan Halves	

Option - For Chocolate Chip cookies, mix one 6 oz package (6 oz) semi sweet pieces into dough. Form small balls and press one pecan half in each ball before baking.