

Double Chocolate Treasures (5 Dozens)

1-12oz bag choc. semi-sweet pieces

$\frac{1}{2}$ cup margarine

$\frac{3}{4}$ c. sugar

2 eggs - 1 tsp. vanilla - 2 tsps. baking powder

2 cups Quaker oats (quick or old) uncooked

$1\frac{1}{2}$ cups all-purpose flour - $\frac{1}{4}$ ~~cup~~ tsp. salt

$\frac{1}{2}$ cup powdered sugar

350° oven. In heavy saucepan melt 1 cup chocolate pieces.

Stir until smooth - cool. Beat together margarine & sugar until fluffy. Blend in eggs, vanilla & melted sugar. ~~Beat~~

Add combined dry ingredients except powdered sugar.

(Oats, flour, baking powder, salt) Stir in remaining

chocolate pieces. Shape into 1" balls - roll generously

in powdered sugar coating heavily. Place on

ungreased pan. Bake 10-12 minutes. Cool for

one minute on pan - then remove to rack. Store in airtight container