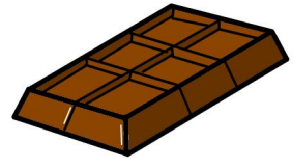


# NO-BAKE HAYSTACKS



**Cookery Principle:** Stove top, measuring

## Ingredients:

160 ml sugar (80ml twice)

40 ml margarine

20 ml cocoa (5 ml 4 times)

40 ml milk

250 ml quick oats

80 ml coconut

1 ml salt

2 ml vanilla or mint  
extract

## Equipment:

Dry measures

Measuring spoons

Metal spatula

4 custard cups

2 soup bowls

1 dessert bowl

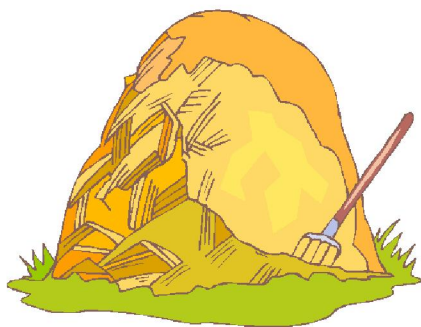
Large saucepan (pot)

Wooden spoon

Whisk

Wax paper

Jelly roll pan



## Method:

1. Hair, apron, hands.
2. Assemble equipment. On a supply tray, organize equipment you need to collect ingredients from the front supply table. With your recipe on the tray, only one person goes to the supply table to measure ingredients.
3. Kitchen people measure any bin ingredients and reread the recipe.
4. Place the large saucepan on a large burner. With a wooden spoon, stir together milk and margarine in the saucepan on low heat (about 3).
5. Once the margarine has melted, stir in the sugar and cocoa until it is not lumpy. You may need a whisk.
6. Boil the mixture gently for 3 minutes (keep it on low heat).
7. Turn off burner. Remove saucepan from heat to a cooling rack. Only carry the saucepan over counter top, not over the floor.
8. Stir in coconut, salt, and vanilla. Stir in oats last.
9. Line the jelly roll pan with wax paper. Drop the mixture by spoonful onto the pan.
10. Allow the mixture to cool completely so that it sets.