

CHOCOLATE SHOT ROUNDS

Ingredients

1 cup butter
1 cup confectioner's sugar
2 tsp vanilla
1 1/2 cups sifted flour
1/2 tsp baking soda
1 cup rolled oats, uncooked
Chocolate shots

Directions

1. Cream butter, add sugar gradually and cream until fluffy. Add vanilla, flour sifted with soda, and add rolled oats. Mix thoroughly, chill for about one half hour.
2. Shape into rolls 1 1/4-inches in diameter. Coat each roll of dough with chocolate shots. Slice about 1/4-inch thick and place on ungreased baking sheet.
3. Bake in slow oven 325 degrees for 25-30 minutes.

Yield: 4 to 5 dozen cookies