



Milk Chocolate Florentine Cookies



2/3 c butter

2 c quick oats

1 c sugar

2/3 c flour

1/4 c corn syrup

1/4 c milk

1 t vanilla

1/4 t salt

1 3/4 c (11.5-oz. package) milk chocolate chips

Melt butter in saucepan. Remove from heat and stir in oats, sugar, flour, corn syrup, milk, vanilla and salt. Mix well. Drop by level teaspoon, three inches apart, on foil-lined cookie sheets. Spread thin using back of spoon. Bake at 375°F for 7-8 minutes or until golden brown (they lift off the foil better if they are cooked a little longer). Cool completely. Peel cookies off foil. Melt chips in bowl in microwave at 70% power for 1 minute. Stir. Microwave at 15-second intervals, stirring after each interval, until chips are melted and mixture is smooth. Spread thin layer of chocolate on flat side of half the cookies. Top with remaining cookies.