

## *Choco-Hoto-Pots*

*Stephanie Collins*

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|-----------------------------------|---|
| 4 ramekins                        | 2 large eggs                            |
| Butter for ramekins               | $\frac{3}{4}$ cup sugar                 |
| $\frac{3}{4}$ cup chocolate chips | 3 Tbsp. flour                           |
| 1 stick unsalted butter           | $\frac{1}{2}$ cup white chocolate chips |

Place baking sheet in an oven preheated to 400°. Butter four  $\frac{2}{3}$ -cup ramekins and set aside.

Using microwave or double boiler, melt together chocolate chips and butter. Set aside to cool. In separate bowl, combine eggs, sugar, and flour. Add cooled chocolate mixture and mix until blended. Fold in white chocolate chips. Divide mixture evenly among the ramekins and place on baking sheet. Bake until tops are shiny and cracked, and chocolate beneath is hot and gooey, about 20 minutes.

## *Layered Cookies*

*Stacy Lundy*

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|-------------------------------|------------------------------|
| $\frac{1}{2}$ cup real butter | 1 cup chopped pecans         |
| 1 cup graham cracker crumbs   | 1 (3 oz.) can flaked coconut |
| 1 cup chocolate chips         | 1 can Eagle Brand milk       |

Melt butter in baking pan. Sprinkle graham cracker crumbs and pat down. Layer chips, then pecans, then coconut. Pour Eagle Brand milk over that. Bake at 350° for 25 minutes.