

CHOCOLATE CHIP COPROLITE COOKIES

Making these delicious chocolate cookies is a wonderfully gross way for 4th and 7th grade Texas history students to simulate the composition of actual coprolites. They can be prepared by the teacher ahead of time and offered to the bravest of students for taste testing!

Ingredients

- 1 1/4 cup flour
- 1/4 cup cocoa
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 cups quick rolled oats
- 3/4 cup brown sugar
- 3/4 cup white sugar
- 2 sticks margarine
- 2 eggs
- 1 teaspoon vanilla
- 1 cup chocolate chips
- 1 cup sesame seeds
- 1 cup pecan or walnut pieces
- 1 cup slivered almonds (or sweetened, flaked coconut)

Directions:

- Preheat oven to 375 degrees.
- Combine first 4 ingredients in a bowl, mixing thoroughly.
- In a large bowl, cream the margarine, vanilla and sugars together. Add eggs and mix well.
- Add in the dry flour mixture in 4 portions, stirring well after each.
- Stir in the rolled oats, mixing well.
- Add in the final four ingredients, mixing thoroughly. Mixture will be thick and 'chunky.'
- Using a tablespoon (or small ice cream scoop), place mounds of cookie dough on baking sheet and shape into small 'logs.'
- Bake at 375 degrees for 12-15 minutes.
- Remove baked cookies to a plate or cooling rack. They will harden as they cool.

Recipe makes approximately 4 dozen cookies.