MYSTERY LAB

It is your responsibility as a unit to read and follow these instructions carefully so that the final product will turn out correctly.

¼ cup margarine

 ¼ cup brown sugar

 ¼ cup sugar

 ¼ cup peanut butter

 ¼ tsp. vanilla

 1 egg

 ½ cup flour

 ¼ tsp. baking soda

 ¼ tsp. salt

 ½ cup oats

Preheat oven to 350 degrees. Grease an 8x8x2 square baking pan. Beat margarine for 30 seconds. Add brown sugar and sugar, cream together until fluffy. Add peanut butter, vanilla and egg. In a separate bowl, measure flour, baking soda, and salt. Add to creamed mixture. Add oats and mix well. Press into greased pan. Place in center of oven and bake for 10-15 minutes or until light brown around edges. Cool.

While baking the above recipe, mix together in another bowl these ingredients in this order:

1 Tbsp. softened margarine

¼ tsp. vanilla

¾ cup powdered sugar

1 Tbsp. milk

1 Tbsp. cocoa

Spread on top of **cooled** recipe above. Enjoy eating!

What is the recipe you made? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_