

No Bake Cookies

A super-fast, super easy to make cookie made with chewy oatmeal, rich cocoa and creamy peanut butter. They're perfectly fudgy and always just too good to resist! A childhood favorite that I still make from time to time.

Servings: 28

Ready in: 35 minutes

Prep

5 minutes

Cook

8 minutes

Resting/Cooling

22-25 minutes

Ingredients

1/2 cup (113g) salted butter
1 3/4 cups (350g) granulated sugar
1/3 cup (32g) unsweetened cocoa powder
1/2 cup (120ml) milk
1 tsp vanilla extract
2/3 cup (160g) creamy peanut butter
3 cups (275g) quick oats (don't use old fashioned oats)

Instructions

1. Line two baking sheets with parchment paper or set out 30 cupcake liners
2. In a 2.5 to 3 quart medium saucepan combine butter, sugar, cocoa, and milk.
3. Set over medium heat and cook stirring frequently until it reaches a full boil.
4. Allow mixture to boil 60-90 seconds without stirring.
5. Remove from heat, immediately add in vanilla, peanut butter and quick oats.
6. Stir mixture until well combined
7. Using a serving spoon drop mixture onto baking sheets or into cupcake liners.
8. Allow to rest at room temperature until set, about 20 - 25 minutes.
9. Store cookies in an airtight container at room temperature.