

barbara walker crossing

Classic No Bake Cookies – Quick Chocolatey Treat

10 min Prep time	**5 min** Cook time	**15 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup (2 sticks/226g) unsalted butter
- [ ] 1 cup (200g) granulated sugar
- [ ] 1/2 cup (120ml) milk
- [ ] 1/4 cup (25g) unsweetened cocoa powder
- [ ] 1/2 teaspoon salt
- [ ] 3 cups (360g) quick-cooking oats (not instant or old-fashioned)
- [ ] 1 cup (170g) peanut butter (creamy or crunchy)
- [ ] 1 teaspoon vanilla extract

Instructions

1. In a large saucepan, combine the 1 cup (2 sticks/226g) unsalted butter, 1 cup (200g) granulated sugar, 1/2 cup (120ml) milk, 1/4 cup (25g) unsweetened cocoa powder, and 1/2 teaspoon salt. Just set the pan over medium heat and let them start to get acquainted.
2. Now, bring the mixture to a rolling boil. You'll want to stir it constantly—don't walk away! Once it hits that boil, keep it going for exactly 1 minute. I mean, exactly. Stirring continuously keeps everything smooth and prevents any scorching, which would be a real shame.
3. Take the saucepan off the heat immediately. Quickly stir in the 1 cup (170g) peanut butter until it's completely melted and blended in. It just smells so wonderful at this stage, doesn't it?
4. Stir in the 1 teaspoon vanilla extract until it's well combined. That little bit of vanilla just rounds out the chocolate perfectly.
5. Pour in the 3 cups (360g) quick-cooking oats all at once. Now, stir vigorously! You want every single oat evenly coated in that chocolatey goodness. Work quickly here, because the mixture starts to set as it cools, and you don't want any clumps.
6. Carefully drop spoonfuls of the mixture onto wax paper or parchment paper-lined baking sheets. Aim for about 2 tablespoons each. It's a bit rustic, and that's the charm.
7. Let the cookies cool completely at room temperature until they're set. This usually takes about 15-30 minutes. Patience is a virtue here, truly.
8. Once they're fully set, carefully peel the cookies away from the wax paper or parchment paper. Ready to enjoy!

Nutrition per serving

185 kcal	4 g	16 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- The boiling time is the most critical part of this recipe for the right texture.
- Quick-cooking oats are essential; avoid using instant or old-fashioned for the best results.
- Using parchment paper makes the cleanup so much easier.