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Calories Fat Saturated Fat Cholesterol Sodium Total Carbohydrate Fiber Sugar Protein Calcium Vitamin D Vitamin A Potassium Iron Thiamin Magnesium Whole grain Calories 90 Fat 3g Saturated Fat 2g Cholesterol 5mg Sodium 0mg Total Carbohydrate 16g Fiber 1g Sugar 11g Protein 1g Calcium 0% Vitamin D 0% Vitamin A 3% Potassium 1% Iron 2% Thiamin 0% Magnesium 6% Whole grain 6g *Percent Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. If you grew up with a grandma who kept a tin of cookies on the counter just in case company stops by, then you know the magic of old-school no-bake cookies. My grandmas version? Legendary. They showed up at every church potluck, family reunion, and Friday night when she didnt want to turn on the oven. Ive made them more times than I can countand Ive never once had a batch fail.Theyre chocolatey, peanut buttery, chewy, and somehow taste like childhood in every bite. The best part? You dont need to bake a single thing. Whether youre short on time or just craving a nostalgic treat, this recipe has you covered.Let me walk you through why they work so well, what youll need, and exactly how I make them todaywith a few modern tweaks that still honor Grandmas touch. Ive tried dozens of no-bake cookie variations over the years, but this one is my gold standard. Heres why they work:Stovetop simplicity: One saucepan, one spoon, zero oven time. Pantry staples only: You probably already have everything you need.Perfect texture: Not too soft, not crumblyjust the right chewy bite.Fast and forgiving: Even if you mess up the timing a little, they usually still turn out delicious.These cookies are unfussy, deeply satisfying, and ready in under 30 minutes. I always keep a stash in the fridge for sweet-tooth emergencies. (Makes about 24 cookies | Prep Time: 10 mins | Chill Time: 20-30 mins)1/2 cup (1 stick) unsalted butter2 cups granulated sugar1/2 cup milk (whole milk gives the richest flavor, but any will do)1/4 cup unsweetened cocoa powder1/2 cup creamy peanut butter1 tsp vanilla extract3 cups quick oatsPinch of salt (optional, but I think it balances the sweetness perfectly)Optional additions:1/2 cup shredded coconut1/4 cup chopped peanutsA sprinkle of flaky salt on top In a medium saucepan, I melt the butter over medium heat, then stir in the sugar, milk, and cocoa powder. Once everything's smooth, I bring the mixture to a gentle boil.This part matters: As soon as it starts bubbling steadily, I let it boil for exactly 60 seconds. Too short, and the cookies wont set. Too long, and theyll end up dry and crumbly. After the 60-second boil, I pull the saucepan off the heat and immediately stir in the peanut butter and vanilla extract until fully combined. The warmth from the chocolate mixture melts the peanut butter into a silky, irresistible swirl. Next, I fold in the quick oats until everything is evenly coated. If Im feeling fancy, this is where Ill toss in some shredded coconut or chopped peanuts for extra texture. Using a spoon or cookie scoop, I drop tablespoon-sized portions onto a sheet of wax paper or parchment. Theyll firm up as they cool, usually within 2030 minutes.Sometimes, I pop them in the fridge for faster settingsespecially if the kitchens warm. Use quick oats: Old-fashioned oats dont absorb the chocolate mixture as well and can make the texture too loose.Dont overboil: Sixty seconds is my magic number. Set a timer and trust the process.Keep them chilled: They taste even better cold, especially in summer.Store smart: I layer them between wax paper in an airtight container. They last up to a week in the fridge, though they rarely stick around that long. These cookies are great straight from the fridge, but heres how I like to serve or upgrade them:With coffee: The sweetness pairs perfectly with a strong cup of black coffee.As ice cream toppers: Crumble them over vanilla ice cream for a crunchy, chocolatey twist.In holiday tins: They travel well and hold their shape, making them perfect for gifting. Q: Can I use natural peanut butter?A: You can, but the texture might change a bit. I prefer a classic creamy peanut butter (like Jif or Skippy) for best results.Q: Are these gluten-free?A: They can be! Just make sure your oats are certified gluten-free.Q: Can I use almond milk or a non-dairy alternative?A: Absolutely. Ive made them with oat milk and almond milkjust stick to the same measurements.Q: What if they dont set?A: If your cookies are still gooey after cooling, it usually means the boil time was too short. You can refrigerate them to help firm them up. Every time I make these, Im transported back to my grandmas tiny kitchen with the yellow linoleum floors and the cookie tin that never emptied. These no-bake cookies are so much more than a desserttheyre a little piece of family history I can hold onto and pass along. Theyre foolproof, nostalgic, and endlessly satisfying. If youve never made no-bake cookies before, this is the only recipe you need. And if you have made them? I bet this version will become your go-to. To give them a try, and let me know if they remind you of someone special in your life. Sources:Grandmas Famous No-Bake Cookies 2 cup unsalted butter2 cup whole milk cup unsweetened cocoa powder2 cup creamy peanut butter1 tsp vanilla extract2 cup shredded coconut4 cup chopped peanutsIn a large saucepan, melt the butter over medium heat.Stir in the milk, cocoa powder, and peanut butter until well combined.Bring the mixture to a boil and let it boil for 1 minute.Remove from heat and stir in the vanilla extract, shredded coconut, and chopped peanuts.Drop rounded tablespoons of the mixture onto wax paper and let cool until set.@type: NutritionInformationCarbohydrate Content: 50gTags: no-bake cookies, chocolate cookies, easy dessert, peanut butter cookies, old-school cookies* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.** Nutrient information is not available for all ingredients. Amount is based on available nutrient data.(.) Information is not currently available for this nutrient. If you are following a medically restrictive diet, please consult your doctor or registered dietitian before preparing this recipe for personal consumption.Disclosure: This post may contain affiliate links. This means if you click on a link and make a purchase, I may receive a small commission at no extra cost to you! I never endorse products/services that I dont personally use and/or trust. You can view my full disclosure policy for details.This recipe for no-bake cookies with old-fashioned oats are sure to please your whole family! Ive been making these from the time I was old enough to helpmy mom in the kitchen.My mom used to make these cookies all the time for me and my brother. We absolutely loved them and they never lasted long in our house. I continue to make these with the recipe she jotted down for me on a post it note. It sits lovingly in my recipe box on that original note.Easy No Bake Cookies with Old Fashioned OatsSupplies Needed to Make No Bake CookiesParchment or Wax PaperNon-stick Sauce PanServing Spoon or a Small Cookie ScoopWooden SpoonCan you put the no-bake cookies on aluminum foil? would not use aluminum foil as it does not have any of the non-stick properties that parchment or wax paper have.Cast of Characters1 stick of butter1/2 cup milk2 cups sugar2 tablespoons cocoa1/4 teaspoon vanilla extract1/2 cup peanut butter3 cups old-fashioned oatsCan you use quick oats?As you can see, Im using old-fashioned oats. I do this because thats what my mom always used because thats what she had on hand. Its what I tend to have on hand, as well.If you want your oatmeal a little more tender and less prominent, you can switch on over to the quick oats. Either one will work, so use what you have on hand.Making the CookiesSimply mix the first five ingredients listed over medium heat. I tend to let my butter melt before I add the other ingredients. Once you have those nicely mixed, let this mixture come to a boil.It needs to be a full boil for 60 seconds.Once it has boiled, take it off the heat and mix in the peanut butter and oats.Drop them onto a parchment paper to set up. I dont worry with how they look. I like the rustic jagged edges from just putting them on the paper with a serving spoon. However, if you are a perfectionist you can use a small cookie scoop to get a perfectly round cookie.Let them set up, then serve! Enjoy!Why wont my no-bake cookies set up?If your cookies wont firm up, oats are you didnt let the mixture come to a full boil for the minute needed.Why are my no-bake cookies crumbly and dry?If your cookies are dry and crumbly, you likely let the mixture boil for too long.Other No-Bake Desserts You May Enjoy:Old Fashioned Lemon Icebox Dessert Recipe 1 stick butter 1/2 cup milk 2 cups sugar 2 tsp cocoa 1/4 tsp vanilla extract 1/2 cup peanut butter 3 cups old-fashioned oats Mix all the ingredients together except the peanut butter and oats. Let come to a full boil for 1 minute. Take off heat and mix in peanut butter. Spoon out onto a non-stick paper such as parchment or wax paper. Sharing is caring! Pin the image below to save for later or share with your Pinterest friends! Thick, fudgy, and creamy no-bake cookies. A no-fail recipe!Watch me make these no-bake cookies from start to finish! No-Bake Cookies 101My mom was the king daddy of no-bake cookies.Every year my elementary school had a bake sale and it was like every mother had the idea to make these peanut butter chocolate no-bake cookies. Probably because they are so quick and easy. Im sure.Every year we were the only table to sell out completely. People really looked forward to my moms no-bake cookies and from scanning the other identical cookies at the bake sale, I knew why!The other no-bake cookies looked crumbly, dry, ashy, and crusty.My moms no-bake cookies were smooth, thick, and creamy. Almost like eating the best peanut butter fudge loaded with oats. They tasted amazing at every stage: barely set, all-the-way set, and even somehow managed to taste even better the next day.So what made my moms no-bake cookies so incredible? Well, she had a secret ingredient and a few tips up her sleeve that Im going to share with you today.After this post, you too will be the King Daddy of no-bake cookies! Are you ready? Lets talk about all things no-bake cookies!What are no-bake cookies?First, if youve never had a no-bake cookie let me tell you all about these incredible, delicious cookies! There are plenty of no-bake cookie recipes but typically when you hear no-bake cookies its referring to the peanut butter chocolate oatmeal version. No eggs or flour is required in this cookie recipe! This is an old-fashioned treat and was a very popular dessert when I was growing up. No-bake cookies are a type of fudge cookie with peanut butter and oats. Once the batter is mixed up in a saucepan on the stovetop its quickly dropped on wax paper by the spoonful to set. No oven baking is required! You can even make this without the chocolate for super creamy peanut butter no-bake cookies!Tip #1 The Secret Ingredient for the BEST No-Bake CookiesSo right out the gate, lets just start with the secret ingredient to getting the best ever no-bake cookies. And that my friend is cream of tartar. Its not an ingredient thats included in the old-fashioned no-bake cookie recipe but it adds a bit of forgiveness to your no-bake cookies that will set them apart.What does cream of tartar do for no-bake cookies? Cream of tartar is a white powdery stabilizer made from tartaric acid. You can find it in the baking aisle. A lot of fudge makers swear by this ingredient for creating the creamiest fudge that sets up beautifully.Since no-bake cookies are pretty much just peanut butter fudge loaded with oats, its a huge winning ingredient! Cream of tartar not only helps prevent crystallization (which causes that crusty no-bake cookie) but will also help the cookies set up, resulting in a no-bake cookie with the PERFECT creamy texture.Tip #2 Always Melt The SugarIf you want to get a ridiculously smooth and creamy no-bake cookie that tastes incredible days after then follow this tip. Before bringing the mixture to a boil, keep the heat on low, while stirring constantly, just until all of the sugar has dissolved. The cream of tartar will make this process quicker as it breaks down the sugar. I usually rub a bit of the mixture between my fingers to make sure I dont feel any sugar granules before proceeding to the next step. Dont forget to scrape down the sides of the pot with sugar granules tend to hide. The mixture should be super smooth.Tip #3 The No-Fail Timing MethodIf youve glanced at other no-bake cookie recipes then youll see how important it is to boil the sugar mixture long enough which will help the cookies to set. Boiling too long will cause the cookies to be dry and crumbly. However, if you dont boil long enough the cookies will not set and will be runny. Some folks say bring the mixture to a rolling boil and then count to 60, while others swear by counting to 90. Then theres the rule that says to stir it the whole time and the other rule that says simply stir it. I say dont let anybody got time for all that lol.This is the tried and true technique that I use and it takes all the guesswork out of wondering if I timed it out correctly or if the mixture is hot enough.First, grab a candy thermometer (I use a meat thermometer LOL) and get your timer cued up for 2 minutes. Bring the mixture to a rolling boil (meaning the middle of the mixture is bubbling up with large bubbles and not just simmering). Once this happens press start on the timer. Insert your thermometer into the liquid but dont let it touch the bottom of the pan.You want to get this mixture to 230-234 F. before those two minutes are up. So increase or decrease the temperature accordingly. DO NOT STIR. If you get to 230 quicker than two minutes thats fine to remove it from the heat. If after 2 minutes you still havent reached 230 then its ok to cook it a bit longer, but try to increase or decrease your heat so that it reaches between 230-234 close to the end of 2 minutes. This method never fails me and my cookies ALWAYS set up so beautifully.Tip #4 That Last Splash of MilkOnce you are at the final step of mixing in the oats, stir in two more tablespoons of milk until the mixture is super creamy. Dont ask why because I dont know. Its just something that works. Every.Single.Time. Maybe mom just did it because she forgot to add it to the original milk, but I swear even when I do add this extra amount it still needs about two tablespoons at the end to get it super creamy. Who knows, just do it. It works.The IngredientsTHE BEST no-bake cookies start with your favorite ingredients. That doesnt mean the most expensive ones, just what your taste buds like. I prefer to use the tried and true old-school brands here. Its what my mom used.Butter-Use unsalted butter. Although some people prefer no-baked cookies with margarine, my mom always used real butter. It lends the perfect creamy texture and delicious flavor.Warm Milk- Whole milk works the best for the creamiest no-bake cookies. Ive tried these with heavy cream, almond milk, and rice milk, but whole milk takes the prize. In a pinch, evaporated milk works ok.Sugar- Pure granulated sugar is classic to the recipe. Ive played around with adding brown sugar but always come back to just plain granulated sugar. It works!Unsweetened Cocoa Powder- You can get fancy here and purchase the expensive stuff if you want. I always go with Hersheys brand.Cream of tartar-Dont skip this ingredient. Its like magic to your no-bake cookie.Peanut Butter- Use creamy peanut butter and whatever brand you could eat by the spoonful. Trust your taste buds here. I always use creamy Skippy or Jif because thats what I grew up eating and its what my mom used.Oats- Use 1-minute quick-cooking oats for the best texture. Rolled old-fashioned oats are too thick and need to cook. This will not make for a very enjoyable no-bake cookie. I always use the Quacker brand. Other brands seem to be hit or miss when it comes to texture! Vanilla extract- A bit of vanilla extract adds a nice level of flavor to the cookies so dont skip it. You can use up to a teaspoon vanilla extract.How to Make No-Bake CookiesPrep: Read over the entire recipe. Line 2 baking sheets with wax or parchment paper. Measure out all of your ingredients. Have your thermometer, timer, and large cookie scoop ready. (This recipe is about timing and having everything ready to go helps!)In a bowl, whisk together sugar, unsweetened cocoa powder, and cream of tartar until no lumps remain. Set asideIn a large, deep non-stick skillet melt butter over medium-low heat.Add milk.Pour in the sugar mixture and stir using a rubber spatula.Stir until all sugar has dissolved, being sure to scrape down the sides of the pot. Increase the heat if needed but do not simmer. (I check for granules by rubbing the mixture between my fingers. If it feels smooth, then youre ready to move on to the next step.)Once the sugar has melted, increase the heat to a rolling boil over medium heat while continuing to stir. (meaning the middle should have large bubbles)Once the mixture has come to a full rolling boil, set the timer for 2 minutes.Insert a thermometer and cook the mixture until it reaches 230-234 F. Do not stir. (You have 2 minutes to reach this temperature so adjust your heat up or down.)Once the temperature is reached, remove from heat and quickly stir in peanut butter and vanilla extract.Once incorporated, quickly stir in the oats just until combined.Next, stir in 1-2 tablespoons of milk until the mixture is creamy.Using a mini cookie scoop, drop two scoops per cookie onto the prepared pans.Allow the cookies to sit until room temperature and set. (about 30-45 minutes)Store cooled cookies wrapped individually in plastic wrap and placed in an airtight container.Tips for making the BEST no-bake cookies! Use your favorite peanut butter. Like seriously, this is where many recipes go wrong. The peanut butter is crucial and a really delicious one will set your cookies apart. Make sure its good enough to eat by the spoonful. Use 1-minute quick oats. If you use Old-fashioned rolled oats youll feel like a horse eating those no-bake cookies because they will seriously taste like eating raw, chewy oatmeal.3. Use the no-fail timer method to take the guesswork out of making no-bake cookies. Sure, you could change4. it and use the counting method but why?4. Make these on a clear day. Its been said that a rainy or humid day will cause these cookies to not set correctly.5. Dont skip the cream of tartar6. Whisk the sugar mixture well and make sure there are no sugar granules in the stove-top chocolate mixture before moving to the next step.7. Store the cookies correctly. Wrap the cookies in plastic wrap individually and store them in an airtight container.8. Make them thick! I use two scoops per cookie (2 Tablespoons) Thick cookies have the best texture ever set. How is this recipe different than the classic no-bake cookie recipe?This recipe uses less butter and slightly more milk. It also includes cream of tartar, less oatmeal and a longer, no-stir cooking time. The use of a thermometer ensures a perfect set every time! These simple changes create an improved no-bake cookie that still retains that classic, old-fashioned flavor.FAQsWhat happens if I dont get to 230-243 F. within the 2 minutes? If you get to 230-234 quicker than two minutes you can reduce the heat to lower the temperature so that it stays in that range. If after 2 minutes you still havent reached 230 then its ok to cook it a tad bit longer, but try to increase or decrease your heat so that it reaches between 230-234 close to the end of 2 minutes. Once the mixture comes to a full boil it will already be very hot so you wont take long.What if I dont have a thermometer? Run to the store and pick one up. They really come in handy and are about \$5 at Walmart or Amazon. It really is the best way to ensure your mixture gets hot enough, without having to guess & pray using the counting method.Can I add salt? Since I use salted peanut butter I skip the salt. You can add it if youd like.Can I replace some of the butter with coconut oil? Yes, you can, but this will result in a softer set cookie, with a slight oiliness. Butter is best.Are no-bake cookies gluten-free? You can use gluten-free oats. Make sure its 1-minute quick-cooking oats.Can I use low-sodium, high potassium peanut butter? Sure whatever creamy brand you like to eat will work.How many calories are in this cookie? Check the calorie counter in the recipe card to see calories, protein, calcium, cholesterol, and other recipe info.Why did my no-bake cookies not set? Be sure that you reach at least 230 F on your thermometer. Also if your kitchen is very humid, that may result in a softer set.Can you make no-bake cookies without parchment paper? Yes, you can place them on wax paper or a Silpat mat.Will no-bake cookies set on foil? Yes, they will.Can I make no-bake cookies without peanut butter? The peanut butter is used for flavor and to help thicken the no-bake cookies and make them creamy. Its an essential ingredient. However, you can change up the type of peanut butter used and go for almond or cashew butter if preferred. Happy no-bake cookie making! Print RecipePin RecipeLeave a Review 2 cups granulated sugar cup unsweetened cocoa powder teaspoon cream of tartar4 tablespoons unsalted butter cup whole milk, warm cup creamy peanut butter teaspoon vanilla extract (optional)2 cups 1-minute Quick-cooking oats1-2 tablespoons whole milk Cook ModePrevent your screen from going dark Let's Prep!Read over the entire recipe. Line 2 baking sheets with wax or parchment paper. Measure out all of your ingredients. Have your thermometer, timer, and large cookie scoop ready. (This recipe is about timing, and having everything ready to go helps!)Let's Make No-Bake Cookies!In a large bowl, whisk together sugar, unsweetened cocoa powder, and cream of tartar until no lumps remain. Set asideIn a large, deep non-stick skillet melt butter over medium-low heat.Pour sugar mixture into skillet and stir using a rubber spatula.Stir until all sugar has dissolved, being sure to scrape down the sides of the pot. Increase the heat if needed but do not simmer. (I check for granules by rubbing the mixture between my fingers. If it feels smooth, you're ready to move on to the next step. For the next step, get your thermometer and make sure your timer is ready for 2 minutes.)Once the sugar has melted, increase the heat to a rolling boil over medium heat while continuing to stir. (A rolling boil means the middle should have large rolling bubbles and not just simmering) As soon as the mixture has come to a full rolling boil, set the timer for 2 minutes.Insert a thermometer and cook the mixture until it reaches 230-234 F. Do not stir. (You have 2 minutes to reach this temperature, so adjust your heat up or down.)Once the 2 minutes is up and you've reached the temperature between 230-234, remove from heat and quickly stir in peanut butter and vanilla extract, if using.Once incorporated, quickly stir in the oats just until combined.Next, stir in 1-2 tablespoons of milk until the mixture is creamy.Using a mini cookie scoop, drop two scoops per cookie onto the prepared pans.Allow the cookies to sit until room temperature and set. (about 30-45 minutes)Store completely cooled cookies wrapped individually in plastic wrap and placed in an airtight container. The taste gets even better the n next day! Mention @divascancook on Instagram or tag #divascancook. These Classic No-Bake Cookiesonly require a few simple ingredients and are incredibly easy to make. Loaded with peanut butter, oats, and cocoa powder, these cookies are perfect for aneasyy dessert!Do you have a favorite cookie? One that you absolutely love and could probably eat the entire batch if youre left alone with them? Besides a good chocolate chip cookie, Ive always loved no-bake cookies.Whenever we were kids and we wanted something sweet, my mom would whip up a batch of these cookies. And to be honest, we hardly ever waited for them to cool completely before we dug in.One thing that I love about these cookies is how easy they are to make. You can prepare a batch in about 15 to 20 minutes, then all you have to do is wait for them to cool.And the best part? You probably have everything on hand to make these right now! And even if you dont, once you make a batch youll make sure to have everything on hand for next time. Trust me.Ingredients For This RecipeBefore you get started making the cookies, I suggest getting all of your ingredients ready and measuring them out. This will make the process go much smoother, and the quicker you get everything combined after the mixture has boiled the better the cookies will turn out.Heres a quick overview of exactly what you will need:Butter:I prefer to use butter in this recipe because it tastes better. I have tested it with margarine though and it does work just fine.Milk:Any kind of milk will work in this recipe! I typically use whole milk, but 2%, 1%, skim, or even a non-dairy milk like almond milk will work.Granulated Sugar:To sweeten the cookies and help them set up.Unsweetened Cocoa Powder:This adds a delicious chocolate flavor to these cookies. Natural unsweetened or Dutch-process cocoa powder both work great.(Peanut Butter):I recommend using a no-stir creamy peanut butter like Jif or Skippy. Crunchy peanut butter is fine too!Vanilla Extract:For a little flavor.Quick-Cooking Oats:I find that quick-cooking oats work best in this no-bake cookie recipe because theyre smaller and not quite as chewy.How To Make No-Bake CookiesTo start, line a couple of large baking sheets with parchment paper and set them aside.Next, combine the sliced butter, granulated sugar, milk, and cocoa powder in a large saucepan and place it over medium heat. Once the butter is melted, bring the mixture to a rolling boil and allow it to boil for one minute.Now heres another important thing, set a timer for exactly 60 seconds once the mixture comes to a rolling boil. In other words, the top is completely covered in bubbles. If you boil it too long, the no-bake cookies will turn out dry and if you dont boil it long enough they wont set properly. Timing is very important here! Once the timer goes off, remove it from the heat, and stir in the peanut butter and vanilla extract until its nice and smooth. Add the quick-cooking oats and stir them in until all of the oats are coated with the mixture.Then, use a cookie scoop to scoop the mixture and drop cookies onto the prepared baking sheets. I like to use the back of the cookie scoop or a spoon to flatten each one out a bit so they cool faster.The cookies will be very soft at first, but will continue to set up more as they cool. Mine usually take about 20 to 30 minutes to fully set up, but theyrediculously warm too!Frequently Asked QuestionsWhy did my cookies not set?The main reason that chocolate peanut butter no-bake cookies dont set up is because the mixture did not boil long enough. Make sure to wait and set your timer once the mixture comes to a rolling boil. In other words, the top is completely covered in bubbles. If you set the timer too soon, then the cookies may not set up.If youre cookies dont fully set up after 20 to 30 minutes, you can place them in the refrigerator to help them firm up. Some readers have also mentioned that they will microwave a few cookies at a time for a few seconds and this helps them to finish setting up too.Can you freeze these cookies?Yes, absolutely! Once the cookies have cooled completely, you may freeze them in a freezer bag or freezer-friendly storage container for up to 3 months. When you are ready to enjoy the cookies, place them on the counter and let them come to room temperature.Can I use old-fashioned rolled oats?You may used old-fashioned rolled oats in these cookies, but they will be chewier. I recommend using quick-cooking oats if possible or pulsing the old-fashioned rolled oats in a food processor 2 or 3 times to break them down.Baking TipsMake sure to gather your ingredients and measure everything out before you get started with these cookies, it will make the whole process much smoother!After you remove the mixture from the heat, work quickly to stir in the remaining ingredients and scoop the mixture. If you let it sit for too long, the cookies may turn out dry.For cookies that are perfectly round and uniform in size, I highly recommend using a cookie scoop!Print RecipePin RecipeSave Served!Leave a Review Servings: 30 cookies Cook ModePrevent your screen from going dark Before getting started, make sure to gather all of your ingredients and measure everything out. Line two large baking sheets with parchment paper and set aside.Combine the butter, sugar, milk, and unsweetened cocoa powder in a large saucepan and heat over medium heat, making sure to stir often until the butter is melted and everything is well combined. Bring the mixture to a rolling boil and allow to boil for 60 seconds (make sure to set a timer!) stirring occasionally.Remove from the heat, and stir in the peanut butter and vanilla extract until fully combined. Stir in the oats and mix until all of the oats are coated with the mixture and everything is well combined.Drop spoonfuls of the mixture onto the prepared baking sheets (I like to use a 1.5 tablespoon cookie scoop). Allow to cool for 20 to 30 minutes, serve, and enjoy! Storage Instructions:Cookies may be stored in an airtight container at room temperature for up to one week.Freezing Instructions:Once the cookies have cooled completely, store them in a large freezer bag or freezer-friendly storage container in the freezer for up to 3 months. Thaw the cookies to room temperature before serving.Milk:I prefer to use whole milk in this recipe, but 2%, 1%, skim, or even almond milk will work.Oats: You may used old-fashioned rolled oats in these cookies, but they will be chewier. I recommend using quick-cooking oats if possible or pulsing the old-fashioned rolled oats in a food process 2 or 3 times to break them down. Mention @ivewellbakeoften on Instagram or tag #Ivewellbakeoften.Slightly adapted from All Recipes This site contains affiliate links, if you make a purchase through them, we receive a small commission. No Bake Cookies are such a nostalgic childhood favorite! This recipe has that classic chocolate peanut butter flavor combo and the perfect chewy, fudgy texture. And Im pretty sure theyre the easiest cookies on the planet to make!Easy No Bake CookiesIve been making no-bake oatmeal cookies for as long as I can remember. Its one of the first things I learned how to make as a kid. Id make them for my family on the weekends because my mom didnt care much for dessert (be sure to supervise kids when making these, though!).No Bake Cookies Video They always filled the craving for something sweet, and they were ready to eat in no time. Plus, everyone in my family loved them, and I, the most, Im sure.Chocolate and Peanut Butter FlavorsThis is almost the exact same no-bake cookie recipe I had when I was younger, but I did add in a little bit more cocoa and peanut butter here, because why not?? Its a flavor combo I never can resist! Ingredients Youll Need For This RecipeSugarButterMilkUnsweetened cocoa powderVanillaQuick oatsPeanut butterHow to Make No Bake CookiesFirst, line two baking sheets with parchment paper (or just spread a long sheet of the parchment onto the counter), or have 29 cupcake liners set out.Then, in a 2.5 3-quart saucepan, combine sugar, butter, cocoa powder, and milk.Set a saucepan over medium heat (I like to use the largest burner on the stove) and begin whisking. Cook and whisk frequently until it reaches a boil, then once it reaches a full rolling boil, stop stirring and let it boil for 1 minute.Remove the mixture from the heat, then immediately add vanilla, peanut butter, and oatmeal. And stir to blend well.Drop mixture onto prepared parchment, dropping 2 Tbsp at a time (a medium cookie scoop works well here, or just use two large spoons).Let cookies set, then enjoy! If you want to speed up the setting transfer to the refrigerator. Store the cookies at room temperature in an airtight container (or in the fridge if you like them cold)Tips for No Bake Oatmeal CookiesAfter 20 some odd years of making these, Ive learned a few things along the way.Dont just bring the mixture to a simmer (where the edges of the mixture bubble up); it needs to start fully bubbling (bubbling up in the middle) before counting down those 60 seconds.Dont use old-fashioned oats. I think quick oats are a must. The cookies wont set up quite the same, and they wont be as tender.The recipe should hopefully turn out perfect for you, but if theyre a bit too wet, boil 15 seconds longer the next time; if they came out dry, boil 15 seconds under. The amount of time the liquid is boiled will determine the way the cookies set up and also determine how moist theyll be.I prefer creamy peanut butter, but if you like the crunch of crunchy peanut butter, you can use that here, just add an extra 1/4 cup so the consistency isnt affected. Other nut or seed butter will probably work (I know peanut allergy families have used almond butter), but you may have to play with the measurements for the right consistency.Jif or Skippy peanut butter? We dont need to start a war here. Use whichever you prefer!Use real butter, never margarine. It has a bad flavor, which will affect the flavor of the cookies, and it has added water, so your end result wont be as good.Then, as listed in the recipe, stick with the bit of extra cocoa and peanut butter, it makes them a bit richer than you remember. I also cut back on the sugar by 1/4 cup, as is listed in the recipe.What do You Call Them? When I was a kid, we actually called these uncooked cookies, which is funny because they are still cooked. But now Im thinking maybe they should be called summer cookies because there are just those days when we want a cookie, but its so hot no one wants to turn the oven on, right?Of course, well still stick with No Bake Cookies. But no matter what you call these decadent treats, everyone will always love them!More Cookie Favorites to Try A super fast, super easy to make cookie made with chewy oatmeal, rich cocoa and creamy peanut butter. Theyre perfectly fudgy and always just too good to resist! A childhood favorite that I'm still making all the time. Line two baking sheets with parchment paper or set out approximately 29 cupcake liners.In a 2.5 to 3 quart medium saucepan combine butter, sugar, cocoa, and milk.Set over medium heat, and cook stirring frequently until it reaches a full boil.Allow mixture to boil 60 seconds without stirring.Remove from heat, immediately add in vanilla, peanut butter and quick oats.Stir mixture until well combined then, using a medium (2 Tbsp) cookie scoop or two spoons drop mixture onto lined baking sheets or into cupcake liners.Allow to rest at room temperature until set, about 20 - 30 minutes (to speed up setting refrigerate).Store cookies in an airtight container at room temperature. Calories 215 Calories from Fat 72 * Percent Daily Values are based on a 2000 calorie diet. Nutrition values are estimates only. See full disclaimer here.

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