



## Chocolate Peanut Butter No-Bake Cookies

Serves: 24   Prep Time: 15 min   Cook Time: 10 min

### Ingredients

- ¼ cups unsalted butter\* (4 Tbsp; 56g)
- 1 ½ cups granulated sugar (300g)
- ½ cups milk\* (120ml)
- ¼ cups natural unsweetened or dutch-process cocoa powder (21g)
- ⅔ cups creamy peanut butter\* (170g)
- 1 Tbsp pure vanilla extract yes, a full Tablespoon! (15ml)
- 3 cups old-fashioned whole rolled oats or quick oats\* (255g)
- ⅛ tsp salt

### Steps

- 1 Combine the butter, sugar, milk, and cocoa powder together in a medium saucepan (about 3 quart) over medium heat. Whisk constantly until the butter melts. Whisking occasionally, bring to a boil. Once boiling, stop whisking and allow to boil for 1 minute. Remove from heat, then immediately stir in the peanut butter and vanilla extract until completely combined. Stir in the oats and salt.
- 2 Allow mixture to sit for 5 minutes. This allows the oats to soak up some moisture.
- 3 During the 5 minutes, line two baking sheets with parchment paper or silicone baking mats. And make sure there is enough room in your refrigerator for the baking sheets.
- 4 Using a 1-Tablespoon cookie scoop (or simply a spoon), drop a Tablespoon of dough onto the lined baking sheets. If desired, slightly flatten down with the back of a spoon. Repeat with the rest of the dough.
- 5 Refrigerate the cookies for 30-60 minutes so they set. Remove from the refrigerator and enjoy!
- 6 Cover and store leftover cookies in the refrigerator for up to 1 week.