

## Peanut Butter No-Bake Cookies - The Easiest Sweet Treat Ever

When you're craving something sweet, but don't want to fire up the oven, these



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

2 cups granulated sugar  
1/2 cup milk  
1/2 cup unsalted butter  
1/4 cup unsweetened cocoa powder (optional, for the chocolate version)  
3/4 cup creamy peanut butter  
1 tsp vanilla extract  
3 cups quick oats  
Pinch of salt

### DIRECTIONS

1. In a medium saucepan, combine sugar, milk, butter, and cocoa powder (if using). Bring to a boil over medium heat, stirring occasionally.
2. Once boiling, let the mixture boil for exactly 1 minute, then remove from heat.
3. Stir in peanut butter, vanilla extract, and salt until smooth and fully incorporated.
4. Add quick oats and stir until everything is evenly coated.
5. Drop spoonfuls of the mixture onto wax paper or a parchment-lined baking sheet.
6. Let cookies cool and set for about 30 minutes (or chill in the fridge to speed things up).
7. Store in an airtight container at room temp for up to 1 week-or in the fridge for longer freshness.

### TIPS FOR SUCCESS

Boil for exactly 1 minute -too little and they won't set, too long and they'll be crumbly.

Use quick oats for the best texture-they absorb the mixture perfectly.

Let the cookies cool completely before storing to avoid stickiness.

These are great for making ahead , and they travel well too! ?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/peanut-butter-no-bake-cookies-the-easiest-sweet-treat-ever/>