

## Chocolate Oatmeal No-Bake Cookies: A Sweet Treat Without the Oven

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



**TIME**  
**15 min**

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### INGREDIENTS

- 1/2 cup unsalted butter
- 2 cups granulated sugar
- 1/2 cup milk
- 1/4 cup unsweetened cocoa powder
- 1/2 cup peanut butter (creamy or crunchy)
- 1 teaspoon vanilla extract
- 3 cups quick-cooking oats

#### Instructions:

**Prepare a Baking Sheet:** Line a baking sheet with parchment paper or wax paper.

**Make the Chocolate Mixture:** In a medium saucepan, combine butter, sugar, milk, and cocoa powder. Heat over medium heat, stirring frequently, until the mixture comes to a rolling boil. Boil for 1 minute, then remove from heat.

**Add the Peanut Butter and Vanilla:** Stir in the peanut butter and vanilla extract until fully combined and smooth.

**Add the Oats:** Mix in the oats until well coated with the chocolate mixture.

**Form the Cookies:** Drop spoonfuls of the mixture onto the prepared baking sheet. Shape them into rounds if desired.

**Cool and Set:** Allow the cookies to cool at room temperature for about 30 minutes, or until firm.

#### Nutritional Information:

Calories: 130 kcal per cookie

Protein: 2g

Carbohydrates: 17g

Fat: 6g

Fiber: 1g

Sugar: 12g

Tips for Perfect No-Bake Cookies:

**Ensure Proper Boiling:** Boil the mixture for exactly 1 minute to achieve the right consistency-too little time can make the cookies too soft, while too much time can make them crumbly.

**Customize the Flavor:** Add a pinch of salt for contrast or sprinkle shredded coconut over the cookies before they set.

**Make Them Allergy-Friendly:** Substitute sunflower seed butter for peanut butter to make these cookies nut-free.

**Storage Tips:** Store the cookies in an airtight container at room temperature for up to 5 days or refrigerate for a firmer texture.

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2. Make the : Chocolate Mixture: In a medium saucepan, combine butter, sugar, milk, and cocoa powder. Heat over medium heat, stirring frequently, until the mixture comes to a rolling boil. Boil for 1 minute, then remove from heat.
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18. **These :** Chocolate Oatmeal No-Bake Cookies are a quick, easy, and fail-proof treat that's perfect for any occasion. Try them today and check out more amazing recipes on Chef Maniac!

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

Original recipe: <https://chefmaniac.com/chocolate-oatmeal-no-bake-cookies-a-sweet-treat-without-the-oven/>