

## Easy Lemon No-Bake Cookies - Sweet, Bright, and Ready in Minutes

Lemon Oatmeal No-Bake Cookies: Bright, Chewy, and Perfectly Zesty ?



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

$\frac{1}{2}$  cup unsalted butter  
 $\frac{1}{2}$  cup granulated sugar  
 $\frac{1}{4}$  cup brown sugar  
 $\frac{1}{4}$  cup milk (dairy or plant-based)  
1 tsp vanilla extract  
 $\frac{1}{2}$  tsp lemon extract (optional, but adds a flavor punch)  
2 tbsp fresh lemon juice  
1 tbsp lemon zest  
3 cups quick oats  
 $\frac{1}{4}$  tsp salt  
Optional toppings: melted white chocolate drizzle, extra lemon zest

### DIRECTIONS

- 1.** Line Your Tray: Line a baking sheet with parchment or wax paper-you'll be dropping your cookies here. No baking involved, but they still need to set.
- 2.** Make the Sweet Base: In a medium saucepan over medium heat, melt:
- 3.** Butter
- 4.** Granulated sugar
- 5.** Brown sugar
- 6.** Milk
- 7.** Stir until smooth and glossy. Once it starts to bubble, boil for exactly 1 minute, stirring constantly to avoid burning.
- 8.** Add the Citrus Flavor: Remove the pan from heat and stir in:
- 9.** Vanilla extract
- 10.** Lemon extract (if using)
- 11.** Fresh lemon juice
- 12.** Lemon zest
- 13.** Your kitchen will smell like sunshine at this point-trust me.
- 14.** Stir in Oats: Add the oats and salt to the pan and stir until everything is well combined and coated. The mixture will start to thicken as it cools slightly.
- 15.** Drop and Shape: Using a spoon or cookie scoop, drop rounded spoonfuls onto your lined baking sheet. You can flatten them slightly if you prefer a cookie shape over mounds.
- 16.** Let Them Set: Let cookies cool at room temperature for 30-45 minutes until firm. Or refrigerate for 15-20 minutes if you're in a hurry.

17. Optional Final Touch: Melt a bit of white chocolate and drizzle over each cookie. Top with extra lemon zest for color and zing. It's a simple trick that makes them pop-visually and flavor-wise.

## TIPS FOR SUCCESS

Quick oats work best-they absorb the syrup evenly and set well.

Boil the sugar mixture exactly 1 minute -this ensures your cookies firm up without being too hard.

Add extra zest or swap in Meyer lemons for a floral twist.

Store in an airtight container to keep them chewy and fresh for days.

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

Original recipe: <https://chefmaniac.com/easy-lemon-no-bake-cookies-sweet-bright-and-ready-in-minutes/>