

## No-Bake Bliss: How to Make Chewy Chocolate Oatmeal Cookies in Minutes

Looking for a sweet treat that's simple to make and irresistibly delicious? These



**TIME**  
**1 min**

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### INGREDIENTS

1/2 cup unsalted butter  
2 cups granulated sugar  
1/2 cup milk  
1/4 cup cocoa powder  
1 teaspoon vanilla extract  
1/2 cup peanut butter  
3 cups old-fashioned rolled oats  
Pinch of salt

#### Instructions:

**Melt the Base:**In a medium saucepan, melt the butter over medium heat. Once melted, stir in the sugar, milk, cocoa powder, and a pinch of salt.

**Bring to a Boil:**Increase the heat slightly and bring the mixture to a boil. Stir constantly to prevent sticking or burning. Allow it to boil for exactly 1 minute to ensure the right consistency.

**Incorporate the Flavor:**Remove the pan from the heat. Stir in the peanut butter and vanilla extract until the mixture is smooth and creamy.

**Add the Oats:**Fold in the oats, mixing until they're fully coated with the chocolate mixture.

**Shape the Cookies:**Drop spoonfuls of the mixture onto a parchment-lined baking sheet, shaping them into cookie-sized portions.

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

**Tips for Perfect Cookies:**

Consistency is Key: Boiling for exactly 1 minute helps the cookies firm up properly. Over- or under-boiling can affect the texture.

Add Toppings: Sprinkle shredded coconut, chopped nuts, or a pinch of sea salt on top before the cookies set for extra flavor.

Storage: Store the cookies in an airtight container at room temperature for up to 5 days or in the refrigerator for a longer shelf life.

Why This Recipe Works:

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9. Storage: Store the cookies in an airtight container at room temperature for up to 5 days or in the refrigerator for a longer shelf life.
10. Why This Recipe Works: These Chocolate Oatmeal No-Bake Cookies are a lifesaver when you need a quick treat. They're a favorite for busy days, last-minute gatherings, or when you just don't want to turn on the

oven. Their chewy texture, rich chocolate flavor, and subtle nuttiness make them a crowd-pleaser.

11. If you try this recipe, let me know how it turns out! Share it with your fellow cookie lovers and check out I Wuv Cooking for more amazing recipes.

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

Original recipe: <https://chefmaniac.com/no-bake-bliss-how-to-make-chewy-chocolate-oatmeal-cookies-in-minutes/>