

## Lemon Oatmeal No-Bake Cookies - Bright, Chewy & Easy to Make!

Lemon Oatmeal No-Bake Cookies - A Zesty No-Oven Treat!



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

1/2 cup unsalted butter  
1/2 cup granulated sugar  
1/4 cup brown sugar  
1/4 cup milk (dairy or plant-based)  
1 teaspoon vanilla extract  
1/2 teaspoon lemon extract (optional, but amps up the flavor)  
2 tablespoons fresh lemon juice  
1 tablespoon lemon zest  
3 cups quick oats  
1/2 teaspoon salt  
Optional Toppings:  
Melted white chocolate, for drizzling  
Additional lemon zest, for garnish

### DIRECTIONS

1. **Prep Your Pan:** Line a baking sheet with parchment or wax paper. Set aside.
2. **Make the Cookie Base:** In a medium saucepan over medium heat, melt the butter.
3. Stir in the granulated sugar, brown sugar, and milk.
4. Once everything is combined, bring it to a gentle boil. Let it bubble for exactly 1 minute, stirring constantly.
5. **Add Flavor:** Remove from heat and stir in vanilla, lemon extract (if using), lemon juice, and zest.
6. **Fold in Oats:** Add quick oats and a pinch of salt. Stir until the mixture is well combined and evenly coated.
7. **Scoop and Set:** Drop heaping spoonfuls onto your prepared baking sheet. Leave a little space between each.
8. Let cool at room temp for about 30 minutes, or chill in the fridge for 15 minutes until set.
9. **Optional Toppings:** Drizzle with melted white chocolate and sprinkle with lemon zest if desired.

### SWAPS & NOTES

and Swaps Quick oats : Use for the best texture.  
Old-fashioned oats can be too chewy.

Lemon extract : Boosts the lemon flavor if your lemons are mild.  
Milk : Oat milk or almond milk works perfectly here if dairy-free.

### TIPS FOR SUCCESS

Boil timing matters : Too little and the cookies won't set; too long and they may turn crumbly.

Zest before juicing your lemons for maximum efficiency.

For prettier cookies , press down lightly with a spoon to shape them while still warm.

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

Original recipe: <https://chefmaniac.com/lemon-oatmeal-no-bake-cookies-bright-chewy-easy-to-make/>