

## Simple 15-Minute Chocolate Oatmeal Cookies: No-Bake Recipe

Chocolate Oatmeal No-Bake Cookie



**TIME**  
**1 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

2 cups granulated sugar  
1/2 cup (1 stick) unsalted butter  
1/2 cup milk (any kind works: whole, 2%, skim)  
1/4 cup unsweetened cocoa powder  
1/2 teaspoon vanilla extract  
1/4 teaspoon salt  
1/2 cup creamy peanut butter (optional, but highly recommended for flavor and texture)  
3 cups old-fashioned rolled oats (quick oats can be used, but old-fashioned provide better chew)

### DIRECTIONS

- 1. Prepare : Your Workspace:** Line two baking sheets with parchment paper or wax paper. This is crucial for easy removal of the cookies.
- 2. Combine : Wet Ingredients:** In a large, heavy-bottomed saucepan, combine the granulated sugar, butter, milk, and unsweetened cocoa powder.
- 3. Boil the : Mixture:** Place the saucepan over medium heat. Bring the mixture to a full, rolling boil, stirring constantly to prevent sticking and burning. Once it reaches a full boil, allow it to boil for exactly 1 minute, continuing to stir. This step is critical for the cookies to set properly.
- 4. Remove from : Heat & Add Flavorings:** Immediately remove the saucepan from the heat. Stir in the vanilla extract and salt. If using, stir in the creamy peanut butter until it's completely melted and smoothly incorporated into the chocolate mixture.
- 5. Add the : Oats:** Quickly add the 3 cups of old-fashioned rolled oats to the saucepan. Stir vigorously until the oats are fully coated and evenly distributed throughout the chocolate mixture. Work quickly, as the mixture will begin to set as it cools.
- 6. Drop : Cookies:** Using a tablespoon or a small cookie scoop, drop spoonfuls of the mixture onto the prepared baking sheets. Work fairly quickly, shaping them into mounds if desired.
- 7. Cool and : Set:** Allow the cookies to cool completely at room temperature for at least 30-60 minutes, or until they are firm. For faster setting, you can place them in the refrigerator for 15-20 minutes.
- 8. Enjoy!** Once set, carefully peel them off the parchment

or wax paper and enjoy!

## SWAPS & NOTES

**Sugar:** While granulated sugar is standard, you can experiment with half brown sugar for a slightly deeper, more caramel-like flavor.

**Butter:** Salted butter can be used, just reduce the added salt in the recipe to 1/8 teaspoon.

For a richer cookie, use whole milk.

Non-dairy milk alternatives like almond or oat milk can also be used if you need a dairy-free option.

## TIPS FOR SUCCESS

**Accurate Boiling Time:** The most critical step for no-bake cookies is boiling the mixture for exactly 1 minute .

Boiling for too short a time will result in cookies that don't set; boiling for too long will make them crumbly and dry.

**Work Quickly:** Once you add the oats, the mixture will start to cool and set very fast.

Have your baking sheets ready and be prepared to scoop quickly.

