

3-Ingredient No-Bake Peanut Butter Cookies - A Sweet & Simple Treat!

No-Bake Peanut Butter Cookies: The Sweetest Treat You Can Make in Minutes!



TIME
5 min

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INGREDIENTS

1 cup peanut butter (creamy or crunchy)

1 cup rolled oats

1/2 cup honey or maple syrup

How to Make No-Bake Peanut Butter Cookies:

1. Mix the Base:

In a large mixing bowl, stir together peanut butter and honey (or maple syrup) until smooth and creamy.

2. Add the Oats:

Gradually mix in the rolled oats, stirring until everything is well combined.

The mixture should be thick and slightly sticky-adjust with more oats if needed.

3. Shape the Cookies:

Use your hands or a cookie scoop to form small balls of the mixture.

Flatten them slightly into cookie shapes.

4. Chill Until Firm:

Place the cookies on a plate or baking sheet lined with parchment paper.

Refrigerate for 30 minutes to help them set.

5. Enjoy!:

Once firm, remove from the fridge and enjoy your delicious no-bake peanut butter cookies!

Pro Tips for the Best No-Bake Cookies:

Fun Variations to Try:

What to Serve with No-Bake Peanut Butter Cookies:

FAQs About No-Bake Peanut Butter Cookies:
The Easiest, Most Satisfying No-Bake Cookies!:

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5. Flatten them slightly into cookie shapes.
6. **Chill Until Firm:** Place the cookies on a plate or baking sheet lined with parchment paper.
7. Refrigerate for 30 minutes to help them set.
8. **Enjoy!:** Once firm, remove from the fridge and enjoy your delicious no-bake peanut butter cookies!
9. ? Tip: Store leftovers in an airtight container in the fridge for up to 1 week or freeze for up to 3 months.
10. **Pro Tips for the Best No-Bake Cookies:** ? Use Natural Peanut Butter - It mixes better and has no added sugar or oils.? For Softer Cookies - Add a little extra peanut butter or a splash of almond milk.? For a Chewier Texture - Use quick oats instead of rolled oats.? For Extra Firmness - Freeze instead of refrigerating for a chewy, fudgy texture.? For an Allergy-Friendly Version - Swap peanut butter for almond butter or sunflower butter.
11. **Fun Variations to Try:** ? Chocolate-Dipped Peanut Butter Cookies - Dip half the cookie in melted chocolate for an extra indulgence.? Crunchy Nut Butter Cookies - Use crunchy peanut butter for more

texture.? Protein-Packed Cookies - Add 1 tablespoon of protein powder for a healthy snack.? Coconut Peanut Butter Cookies - Mix in unsweetened shredded coconut for a tropical twist.

12. What to Serve with No-Bake Peanut Butter Cookies: These sweet, chewy cookies are great on their own but also pair well with:
13. ? A Cup of Coffee or Chai Tea - The perfect afternoon treat.? Cold Almond or Oat Milk - A creamy, dairy-free pairing.? Vanilla or Chocolate Ice Cream - Make an ice cream sandwich!?! Fresh Berries - A refreshing, fruity contrast.
14. FAQs About No-Bake Peanut Butter Cookies: Q: Can I make these cookies vegan?A: Yes! Simply use maple syrup instead of honey.
15. Q: How do I store these cookies?A: Keep them in an airtight container in the fridge for up to a week, or freeze them for longer storage.
16. Q: Can I use instant oats instead of rolled oats?A: Yes! Instant oats will make the cookies softer, while rolled oats add more texture.
17. Q: Can I use almond or sunflower butter instead of peanut butter?A: Absolutely! Any nut or seed butter will work.
18. The Easiest, Most Satisfying No-Bake Cookies!: These No-Bake Peanut Butter Cookies are soft, chewy, naturally sweetened, and packed with peanut butter goodness. Whether you're making them for a quick snack, a healthy dessert, or meal prep, they're simple, delicious, and always a hit!
19. Try them out and let me know-what's your favorite way to enjoy peanut butter cookies? Drop a comment and share your favorite mix-ins! ???

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

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