

## Pumpkin Spice No-Bake Cookies: The 15-Minute Fall Treat You Need Right Now

If you love the classic no-bake cookie but crave that irresistible



Pumpkin Spice No-Bake Cookies

Ingredients:  
1/2 cup butter  
1 1/2 cups sugar

**TIME**  
**15 min**

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### INGREDIENTS

Swaps and Notes:

**Oats:** For a chewier cookie, swap the quick oats for old-fashioned rolled oats (sometimes called large flake oats).

**Spices:** If you don't have separate cinnamon and nutmeg, you can use 1 teaspoon of a good quality pumpkin pie spice blend instead.

**Dairy-Free:** You can try substituting the butter with a dairy-free butter stick and the milk with a non-dairy alternative like almond or soy milk, though the setting time may be slightly different.

**Flavor Boost:** Feel free to add 21 cup of chopped pecans or walnuts for an extra layer of crunch and autumn flavor. (These nuts are a great pairing for my These Pecan Pie Bars Are My Favorite Make-Ahead Holiday Dessert!)

### DIRECTIONS

1. Follow these simple steps for perfect, chewy, and spiced no-bake cookies every time.
2. **Combine : Wet Ingredients:** In a medium saucepan, combine the butter, sugar, milk, and pumpkin puree. Place the saucepan over medium heat.
3. **Bring to a : Boil:** Stir the mixture constantly as the butter melts and the sugar dissolves. Once the mixture starts a gentle, rolling boil, set a timer and let it boil for exactly 1 minute. Do not over-boil, as this can prevent the cookies from setting properly.
4. **Remove and : Stir in Flavorings:** Remove the saucepan from the heat immediately. Stir in the vanilla extract, ground cinnamon, and ground nutmeg. Mix until everything is fully incorporated.
5. **Add : Oats:** Quickly stir in the 3 cups of quick oats. Mix well using a sturdy spoon or spatula until all of the oats are evenly coated with the pumpkin mixture.
6. **Drop and : Cool:** Working quickly, drop rounded spoonfuls of the mixture onto a sheet of parchment paper (or wax paper). You should get about 12-15 cookies.
7. **Set:** Let the cookies cool completely and set up for about 20 to 30 minutes. Once they are no longer sticky to the touch, they are ready to eat!

### SWAPS & NOTES

Butter 21 cup (1 stick) Salted or unsalted is fine.  
Sugar 143 cups Granulated sugar is best for this.

Milk 21 cup I use 2% or whole milk.  
Pumpkin Puree 31 cup Not pumpkin pie filling.

## TIPS FOR SUCCESS

The Boil Time is Crucial: That 60 seconds is the golden rule.

Boiling too long will make your cookies dry and crumbly; boiling for less than a minute can leave them too soft or runny.

Parchment Paper is Your Friend: The hot mixture will stick to bare plates or baking sheets.

Always use parchment or wax paper for easy removal.

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

Original recipe: <https://chefmaniac.com/pumpkin-spice-no-bake-cookies-the-15-minute-fall-treat-you-need-right-now/>