

Old-Fashioned Chocolate Peanut Butter No-Bake Cookies: A 15-Minute Recipe

Introduction: The Nostalgic Magic of No-Bake Cookies



TIME
20 min

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INGREDIENTS

- 2 cups Granulated Sugar: Essential for the structural integrity and sweetness.
- $\frac{1}{2}$ cup Whole Milk: Adds creaminess; you can substitute with 2% if needed.
- $\frac{1}{2}$ cup Unsalted Butter (1 stick): Provides that rich, buttery mouthfeel.
- $\frac{1}{4}$ cup Unsweetened Cocoa Powder: Use a high-quality cocoa for the best chocolate punch.
- $\frac{1}{2}$ cup Creamy Peanut Butter: This acts as the binder and the flavor star.
- 1 teaspoon Vanilla Extract: Rounds out the flavors of the chocolate and peanut butter.
- 3 cups Old-Fashioned Rolled Oats: These provide the best chew. Avoid instant oats if possible, as they can turn mushy.
- $\frac{1}{2}$ teaspoon Kosher Salt: To balance the sugar.

DIRECTIONS

- 1. Prepare Your Station:** Line a large baking sheet with parchment paper or a silicone baking mat. Once the mixture is ready, it sets fast, so you need your "dropping station" ready to go.
- 2. The Sugar Base:** In a medium, heavy-bottomed saucepan over medium heat, combine the sugar, milk, butter, and cocoa powder. Stir continuously until the butter is fully melted and the mixture is a smooth, chocolatey liquid.
- 3. The 60-Second Rule (Critical!):** Bring the mixture to a full rolling boil (where the bubbles don't stop even when you stir). Once it reaches this point, stop stirring and start a timer for exactly 60 seconds.
- 4. Too short:** The sugar won't reach the "soft ball" stage, and your cookies won't set.
- 5. Too long:** The sugar will cook too much, resulting in dry, crumbly cookies.
- 6. Flavor and Bind:** Remove the pan from the heat immediately. Stir in the peanut butter, vanilla extract, and salt until the peanut butter is melted and the sauce is glossy. Fold in the oats until every flake is coated in chocolate.
- 7. Scoop and Set:** Using a tablespoon or a medium cookie scoop, drop mounds of the mixture onto your prepared sheet. Work quickly! Let them sit at room temperature for at least 30-45 minutes to firm up.

SWAPS & NOTES

The Oats: If you only have quick oats, you can use them, but

reduce the amount by about ... cup to ensure the cookies aren't too dry.

Do not use steel-cut oats; they will remain rock-hard.

Peanut Butter: While I prefer creamy for a smooth finish, using

chunky peanut butter is a great way to add extra texture.

If you have a nut allergy, sunflower seed butter is an excellent 1:1 replacement.

TIPS FOR SUCCESS

Check the Weather: Believe it or not, high humidity can prevent no-bake cookies from setting properly.

If it's a very rainy day, you might need to pop them in the fridge to help them along.

Don't Overcook: The "boil time" starts only when the entire surface is covered in bubbles.

Quality Cocoa: Since there are so few ingredients, the quality of your cocoa powder really shines through.

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

Original recipe: <https://chefmaniac.com/old-fashioned-chocolate-peanut-butter-no-bake-cookies-a-15-minute-recipe/>