

Easy 15-Minute Peanut Butter No-Bake Cookies (No Oven Required!)

The Ultimate Guide to Classic Peanut Butter No-Bake Cookies



TIME
1 min

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INGREDIENTS

3 cups Quick-Cook Oats: These provide the best texture. Old-fashioned rolled oats can be used, but the cookies will be significantly chewier and may not hold together as well.

1/4 tsp Salt: To balance the sweetness of the sugar.

1/2 cup Butter: Use real butter for the best flavor and setting consistency.

2 cups Sugar: Granulated white sugar works best for the syrup.

1/2 cup Milk: Whole milk adds richness, but 2% works fine too.

1 cup Peanut Butter: Creamy is traditional, but crunchy adds a nice texture.

2 tsp Vanilla Extract: Adds that essential depth of flavor.

DIRECTIONS

- 1. Prep the Oats:** In a large heat-proof bowl, stir together your quick-cook oats and salt. Set this aside and have it ready; once the syrup is done, you'll need to move fast.
- 2. Make the Syrup:** In a medium saucepan over medium-high heat, combine the butter, sugar, and milk. Whisk continuously until the butter is completely melted and the sugar has dissolved.
- 3. The Critical Boil:** This is the most important step. Bring the mixture to a full rolling boil (where bubbles are popping all over the surface, even while stirring). Once it hits this point, set a timer for exactly 1 minute.
- 4. Add the Flavor:** Immediately remove the pan from the heat. Stir in the peanut butter and vanilla extract. Whisk until the mixture is completely smooth and glossy.
- 5. Combine:** Pour the hot peanut butter mixture over the oats. Stir quickly and thoroughly until every oat is coated in that delicious syrup.
- 6. Shape the Cookies:** Using a cookie scoop or two spoons, drop rounded tablespoons of the mixture onto baking sheets lined with wax paper or parchment paper.
- 7. Cool and Set:** Let the cookies sit at room temperature until they are completely firm. This usually takes about 30-60 minutes depending on the humidity in your kitchen.

SWAPS & NOTES

The Oats: If you only have old-fashioned oats, give them a quick pulse in the blender to break them down slightly.

Dairy-Free: You can substitute the butter with a plant-based stick butter and the milk with almond or oat milk.

Nut-Free: If you have an allergy, sunflower seed butter is an excellent 1:1 replacement for peanut butter.

Extra Richness: If you're a true chocoholic, you can combine this technique with the flavors found in these old-school no-bake cookies by adding a bit of cocoa powder to the boil.

TIPS FOR SUCCESS

Timing is Everything: Start your one-minute timer only when the boil is vigorous.

If you boil for 45 seconds, they will be gooey; if you boil for 90 seconds, they will be dry and crumbly.

Don't Rush the Fridge: Avoid putting them in the refrigerator immediately.

Letting them set at room temperature ensures a better "snap" and prevents them from becoming tacky.

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

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