

## Old-Fashioned No-Bake Cookies That Set Perfectly Every Time

Fudgy No-Bake Chocolate Peanut Butter Oatmeal Cookies



**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 1 stick butter
- 1 2/3 cups sugar
- 3/4 cup milk
- 1/4 cup cocoa powder
- 1 cup peanut butter
- 2 teaspoons vanilla extract
- 3 cups quick-cook oats
- 1/2 teaspoon salt

### DIRECTIONS

1. **Prep the Oats:** In a large mixing bowl, stir together the quick oats and salt. Set aside so it's ready to go - timing matters in this recipe.
2. **Make the Chocolate Base:** In a medium saucepan over medium-high heat, whisk together the butter, sugar, milk, and cocoa powder. Stir constantly until the butter is fully melted and everything is smooth.
3. **Boil Properly (The Most Important Step):** Bring the mixture to a full rolling boil. Once it's actively bubbling across the surface, start timing. Let it boil for exactly 1 minute - not 50 seconds, not 90 seconds.
4. Then immediately remove from heat.
5. **Add Flavor:** Whisk in the peanut butter and vanilla right away. Stir until silky and glossy.
6. **Combine:** Pour the hot chocolate mixture over the prepared oats. Stir quickly until all the oats are evenly coated.
7. **Shape:** Using a cookie scoop or spoon, drop mounds onto wax paper. Let them sit at room temperature until fully set.

### SWAPS & NOTES

Old-fashioned oats will make the texture chewier and slightly less cohesive.

Creamy peanut butter gives the smoothest result, but crunchy works if you like extra texture.

Salted vs. unsalted butter: If using salted butter, slightly reduce the added salt.

Set aside so it's ready to go - timing matters in this recipe.  
2 **Make the Chocolate Base** In a medium saucepan over medium-high heat, whisk together the butter, sugar, milk, and cocoa powder.

