

Mint Frosted No-Bake Chocolate Oatmeal Cookies

(your kitchen stays cool and your schedule stays sane).



TIME
30 min

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INGREDIENTS

Chocolate Cookie Base:

2 cups granulated sugar

1/2 cup unsalted butter

1/2 cup whole milk

1/4 cup unsweetened cocoa powder

1/2 teaspoon salt

3 cups quick-cooking oats

1 teaspoon pure vanilla extract

1/2 teaspoon peppermint extract

Mint Frosting Layer:

2 cups powdered sugar

2 tablespoons unsalted butter, softened

2-3 tablespoons heavy cream

1/2 teaspoon peppermint extract

2-3 drops green food coloring (optional)

Chocolate Drizzle:

1/2 cup semi-sweet chocolate chips

1 teaspoon coconut oil (optional, for shine)

DIRECTIONS

1. Prepare the pans: Line two baking sheets with parchment paper and set aside.
2. Cook the chocolate mixture: In a saucepan over medium heat, combine sugar, butter, milk, cocoa powder, and salt. Stir constantly until it reaches a full rolling boil.
3. Boil exactly one minute: Once boiling, let it boil for exactly 60 seconds, then remove from heat. (This is the key to that perfect fudgy set.)
4. Add flavor + oats: Stir in vanilla and peppermint extract. Immediately add the oats and mix until fully coated and glossy.
5. Shape the cookies: Drop spoonfuls onto the prepared sheets and gently flatten. Let cool 20-30 minutes until firm.
6. Make the mint frosting: Beat powdered sugar, softened butter, peppermint extract, and heavy cream until smooth and spreadable. Add food coloring if using.
7. Frost the cookies: Spread a thin layer of mint frosting over each completely cooled cookie.
8. Add chocolate drizzle: Melt chocolate chips (and coconut oil if using) in 20-second intervals, stirring until smooth. Drizzle over frosted cookies.
9. Set & enjoy: Let sit at room temp, or refrigerate 20 minutes until the chocolate firms up.

SWAPS & NOTES

Quick oats work best for that classic no-bake texture.

Old-fashioned oats can work, but the cookies will be looser and chewier.

If you prefer a lighter mint flavor, start with half and taste as you go-especially in the frosting.

Use milk in the frosting, 1 tablespoon at a time, until spreadable.

TIPS FOR SUCCESS

Start timing only after a full rolling boil begins.

If you start early, the cookies may not set.

Cool cookies fully before frosting or the mint layer will melt and slide.

Use a small offset spatula or butter knife to get a neat frosting layer.

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

Original recipe: <https://chefmaniac.com/mint-frosted-no-bake-chocolate-oatmeal-cookies/>