

Grandma's Famous No-Bake Cookies - The Old-Fashioned Treat Everyone Loves

Here's everything you need to make these classic cookies:



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1 min

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INGREDIENTS

½ cup unsalted butter
2 cups granulated sugar
½ cup milk
... cup unsweetened cocoa powder
½ cup creamy peanut butter
1 teaspoon vanilla extract
3 cups quick-cooking oats
Pinch of salt

DIRECTIONS

- Step 1: Prepare Your Workspace:** Line a baking sheet with parchment paper or wax paper and set aside.
- Step 2: Cook the Chocolate Mixture:** In a medium saucepan over medium heat, combine the butter, sugar, milk, and cocoa powder. Stir continuously until the mixture comes to a rolling boil.
- Step 3:** Allow it to boil for 1 minute, then remove from heat.
- Step 3: Add Peanut Butter and Vanilla:** Stir in the peanut butter, vanilla extract, and salt until smooth and fully combined.
- Step 4: Mix in the Oats:** Add the oats and stir until evenly coated with the chocolate mixture.
- Step 5: Form the Cookies:** Drop spoonfuls of the mixture onto the prepared baking sheet. Let the cookies cool and set at room temperature for about 30 minutes.

SWAPS & NOTES

Old-fashioned oats can be used for a chewier texture, though quick oats yield the classic consistency.

Crunchy peanut butter adds extra texture and nutty flavor.

Dairy-free option: Substitute plant-based butter and almond or oat milk.

Flavor twist: Add shredded coconut or mini chocolate chips for variety.

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