

Stove-Top Candy: The No-Bake Sweet My Grandma Always Had Ready

1/4 cup unsweetened cocoa powder



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1 min

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INGREDIENTS

2 cups granulated sugar
1/2 cup milk
1/2 cup unsalted butter
1/4 cup unsweetened cocoa powder
1/2 cup creamy peanut butter
1 teaspoon vanilla extract
3 cups quick oats

DIRECTIONS

- 1.** Step 1: Prepare your surface: Line a baking sheet, tray, or countertop space with parchment paper or wax paper. Have everything ready before you start because the candy sets quickly once mixed.
- 2.** Step 2: Heat the base: In a medium saucepan over medium heat, combine the sugar, milk, butter, and cocoa powder. Stir until the butter melts and the mixture is smooth.
- 3.** Step 3: Bring to a boil: Let the mixture come to a full boil and cook for about 1 minute, stirring frequently so it does not scorch. This step helps the candy set properly.
- 4.** Step 4: Stir in the remaining ingredients: Remove the pan from the heat. Quickly stir in the peanut butter and vanilla extract until smooth, then mix in the oats until fully combined.
- 5.** Step 5: Shape the candy: Drop spoonfuls of the mixture onto the prepared parchment paper. Let the candies cool at room temperature until set.

SWAPS & NOTES

This recipe follows the spirit of classic stove-top candies that many families made on repeat.

Peanut butter adds richness and helps the candy set with a creamy texture, while oats give it body and that old-fashioned homemade feel.

If you want a deeper chocolate flavor, you can add an extra tablespoon of cocoa powder.

If you prefer a slightly softer candy, reduce the oats just a bit.

TIPS FOR SUCCESS

Have your oats, vanilla, and peanut butter measured and ready before the sugar mixture finishes boiling.

Once the pot comes off the heat, you will want to work quickly to get everything mixed and portioned out before it starts to firm up.

About a minute at a steady boil is usually enough.

Too long, and the candies can become dry or crumbly.

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Original recipe: <https://chefmaniac.com/stove-top-candy-the-no-bake-sweet-my-grandma-always-had-ready/>