

Chocolate Peanut Butter No-Bake Cookies: The Easiest Classic Sweet Treat

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INGREDIENTS

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

DIRECTIONS

1. Prepare your space: Line a countertop, tray, or baking sheet with wax paper or parchment paper so the cookies have a place to set once dropped.
2. Boil the base mixture: In a saucepan over medium heat, combine the butter, sugar, milk, and cocoa. Stir until the butter is melted and the mixture is smooth. Bring it to a boil and let it boil briefly according to your usual no-bake cookie method, stirring as needed.
3. Add the peanut butter and vanilla: Remove the saucepan from the heat and stir in the peanut butter, vanilla, and salt until the mixture is smooth and fully combined.
4. Stir in the oats: Add the quick-cook oats and stir until all the oats are well coated in the chocolate peanut butter mixture.
5. Scoop the cookies: Using a spoon or cookie scoop, drop portions of the mixture onto the prepared wax paper or parchment paper.
6. Let them set: Allow the cookies to sit at room temperature until firm. Once set, they're ready to enjoy.

SWAPS & NOTES

This is a classic recipe, but a few small notes can make it even easier.

Oats: Quick-cook oats work best for the signature texture.

Old-fashioned oats can be used, but the cookies will be a bit chewier and less uniform.

Peanut butter: Creamy peanut butter gives the smoothest texture, though crunchy peanut butter can add a little extra bite.

TIPS FOR SUCCESS

No-bake cookies are simple, but a few details matter if you want the perfect texture.

Measure everything before you start since the recipe moves quickly once the mixture begins cooking.

Don't underboil or overboil the chocolate mixture, or the cookies may end up too soft or too dry.

Stir the oats in quickly so the mixture doesn't begin setting in the pot.

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