

## No-Bake Chocolate Coconut Oatmeal Clusters for an Easy Healthy Sweet Treat

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**TIME**  
**10 min**

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**ChefManiac**

### INGREDIENTS

- 1 cup rolled oats
- 1 cup shredded unsweetened coconut
- 1/2 cup natural peanut butter
- 1/2 cup honey or maple syrup
- 1/2 cup dark chocolate chips
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract

### DIRECTIONS

- Step 1: Mix the dry ingredients:** In a large mixing bowl, combine the rolled oats and shredded coconut. Stir until evenly distributed.
- Step 2: Warm the peanut butter mixture:** In a small saucepan over low heat, combine the peanut butter and honey or maple syrup. Stir continuously for 2 to 3 minutes, until the mixture is smooth and fully blended.
- Step 3: Add flavor:** Remove the saucepan from the heat. Stir in the salt and vanilla extract until fully incorporated.
- Step 4: Combine everything:** Pour the warm peanut butter mixture over the oats and coconut. Stir thoroughly until all the dry ingredients are coated.
- Step 5: Fold in the chocolate:** Gently fold in the dark chocolate chips. Some may soften a little from the warmth, which only makes the clusters more delicious.
- Step 6: Form the clusters:** Line a baking sheet or tray with parchment paper. Use a tablespoon or small cookie scoop to portion the mixture into mounds, pressing lightly so they hold together.
- Step 7: Chill until set:** Refrigerate the clusters for at least 30 minutes, or until firm.
- Step 8: Serve and store:** Enjoy straight from the fridge, and store leftovers in an airtight container.

### SWAPS & NOTES

One of the best parts of this recipe is how adaptable it is.

You can easily tweak it based on what you have in the pantry or what flavors you like best.

Peanut butter: Natural peanut butter works well, but creamy regular peanut butter can give a smoother, sweeter finish.

Honey or maple syrup: Honey gives a classic chewy texture, while maple syrup adds a slightly deeper flavor.

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

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