

Chewy No-Bake Oatmeal Scotchies You Can Make in Minutes

2 cups Domino Granulated Sugar



TIME
1 min

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INGREDIENTS

- 1/2 cup Land O'Lakes Butter
- 2 cups Domino Granulated Sugar
- 1/2 cup milk
- 1/2 cup Jif Creamy Peanut Butter
- 1 yellow bag (11 oz) Nestle Toll House Butterscotch Morsels
- 3 cups Quaker Quick Oats

DIRECTIONS

1. In a medium saucepan, combine the butter, sugar, and milk.
2. Bring the mixture to a rolling boil over medium-high heat.
3. Boil for exactly 1 minute.
4. Remove the pan from the heat immediately.
5. Stir in the creamy peanut butter and butterscotch morsels until fully melted and smooth.
6. Add the quick oats and stir vigorously until every oat is fully coated.
7. Drop large spoonfuls of the mixture onto wax paper.
8. Let the cookies cool and set completely at room temperature before serving.

SWAPS & NOTES

Quick oats are the best choice here because they absorb the warm syrupy mixture quickly and give the cookies a more uniform texture.

Old-fashioned oats can work in a pinch, but the cookies will be a little rougher and looser in texture.

Creamy peanut butter keeps everything smooth and helps the butterscotch melt evenly.

Natural peanut butter is not my first choice for this recipe because the oil separation can affect how well the cookies set.

TIPS FOR SUCCESS

This is one of those old-school stovetop recipes where timing really matters.

Eyeballing the boil time is risky, so it is worth using your phone timer the second the mixture reaches a true rolling boil.

Have your oats measured and ready before you start boiling the sugar mixture.

Once the pan comes off the heat, things move fast.

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