

Lazy Cake Cookies - The Easiest No-Bake Chocolate Peanut Butter Treat

Lazy Cake Cookies - No Baking, All Delicious!



LAZY CAKE COOKIES

INGREDIENTS:

- 1/4 cup honey or maple syrup
- 1/2 cup peanut butter
- 1 cup chocolate chips...



TIME
30 to 45 min

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INGREDIENTS

- 1 cup chocolate chips
- 1/2 cup peanut butter
- 1/4 cup honey or maple syrup
- 1 1/2 cups quick oats
- 1/2 teaspoon vanilla extract
- Pinch of salt
- 2 tablespoons butter

DIRECTIONS

1. Melt the base ingredients. In a medium saucepan over low heat, add the chocolate chips, peanut butter, and butter. Stir constantly until the mixture is fully melted and smooth.
2. Add the flavoring. Remove the saucepan from the heat. Stir in the honey or maple syrup, vanilla extract, and a pinch of salt until everything is well combined.
3. Mix in the oats. Add the quick oats and stir until the mixture is thick and all of the oats are completely coated in the chocolate-peanut butter mixture.
4. Prepare the tray. Line a baking sheet, tray, or large plate with parchment paper so the cookies will not stick.
5. Scoop the cookies. Drop spoonfuls of the mixture onto the prepared tray. Shape them into rounds or rustic little clusters, depending on the look you want.
6. Chill until set. Refrigerate the cookies for 30 to 45 minutes, or until they are firm enough to hold their shape.
7. Serve and enjoy. These are delicious straight from the fridge, but they are also great at room temperature for a softer, fudgier bite.

SWAPS & NOTES

Chocolate chips: Semi-sweet chocolate chips work best for a balanced sweetness, but milk chocolate will give you a sweeter cookie and dark chocolate will make them richer.

Peanut butter: Creamy peanut butter gives the smoothest result.

Natural peanut butter can work, but make sure it is well stirred so the oils are fully incorporated.

Honey or maple syrup: Honey gives a slightly thicker, stickier texture, while maple syrup adds a warmer, deeper sweetness.

TIPS FOR SUCCESS

The biggest key to this recipe is low heat .

Chocolate can scorch quickly, so keep the temperature gentle and stir often.

Once the mixture is smooth, remove it from the heat right away.

Use parchment paper for easy cleanup and easy removal.

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

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