

Grandma's Famous No Bake Cookies: The Easiest Dessert You'll Ever Make

1/2 cup unsweetened cocoa powder



TIME
30 min

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INGREDIENTS

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

DIRECTIONS

- 1. Prepare : Your Workspace:** Start by gathering all your ingredients and tools. You'll need a medium saucepan, a mixing bowl, a spoon for stirring, and wax paper for cooling the cookies.
- 2. Combine the : Base Ingredients:** In the medium saucepan, combine the sugar, cocoa powder, milk, and butter. Cook over medium heat, stirring constantly until the mixture comes to a rolling boil.
- 3. Boil and : Remove from Heat:** Once boiling, let it cook for exactly 1 minute. This step is crucial for the cookies to set properly. After a minute, remove the saucepan from heat.
- 4. Add : Peanut Butter and Oats:** Stir in the peanut butter and vanilla extract until smooth. Then, add the oats and mix until everything is well combined.
- 5. Drop onto : Wax Paper:** Using a spoon, drop spoonfuls of the mixture onto the wax paper. Allow them to cool and set for about 30 minutes.

TIPS FOR SUCCESS

Use Quick-Cooking Oats: For the best texture, make sure to use quick-cooking oats rather than old-fashioned oats.

They help the cookies hold together better.

Experiment with Flavors: Try adding a pinch of cinnamon or a splash of almond extract for a unique twist on the classic flavor.

Store Properly: Keep the cookies in an airtight container at room temperature for up to a week.

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

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