

## These Old-School No-Bake Cookies Never Fail Me-And I've Made Them 100 Times

Why These No-Bake Cookies Always Hit the Spot



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

1/2 cup (1 stick) unsalted butter  
2 cups granulated sugar  
1/2 cup milk (whole milk gives the richest flavor, but any will do)  
1/4 cup unsweetened cocoa powder  
1/2 cup creamy peanut butter  
1 tsp vanilla extract  
3 cups quick oats  
Pinch of salt (optional, but I think it balances the sweetness perfectly)  
1/2 cup shredded coconut  
1/4 cup chopped peanuts  
A sprinkle of flaky salt on top

### DIRECTIONS

1. **Combine the Good Stuff on the Stove:** In a medium saucepan, I melt the butter over medium heat, then stir in the sugar, milk, and cocoa powder. Once everything's smooth, I bring the mixture to a gentle boil.
2. **This part matters:** As soon as it starts bubbling steadily, I let it boil for exactly 60 seconds. Too short, and the cookies won't set. Too long, and they'll end up dry and crumbly.
3. **Add the Peanut Butter and Vanilla:** After the 60-second boil, I pull the saucepan off the heat and immediately stir in the peanut butter and vanilla extract until fully combined. The warmth from the chocolate mixture melts the peanut butter into a silky, irresistible swirl.
4. **Stir in the Oats:** Next, I fold in the quick oats until everything is evenly coated. If I'm feeling fancy, this is where I'll toss in some shredded coconut or chopped peanuts for extra texture.
5. **Drop onto Wax Paper and Let Set:** Using a spoon or cookie scoop, I drop tablespoon-sized portions onto a sheet of wax paper or parchment. They'll firm up as they cool, usually within 20-30 minutes.
6. **Sometimes, I pop them in the fridge for faster setting-especially if the kitchen's warm.**

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

Original recipe: <https://chefmaniac.com/these-old-school-no-bake-cookies-never-fail-me-and-ive-made-them-100-times/>