

No Bake Chocolate Cookies

1 $\frac{3}{4}$ cup granulated sugar
1/2 cup milk
1/2 cup butter
4 Tablespoons unsweetened cocoa powder
1/2 cup smooth peanut butter
3 cups quick-cooking oats
1 teaspoon vanilla extract

In a medium or large saucepan, combine the sugar, milk, butter, and cocoa powder. Bring the mixture to a boil and allow it to simmer for 2 minutes (this part is REALLY important...it's what makes the chocolate harden as the cookies cool).



Take the pan away from the heat and add the peanut butter, oats, and vanilla. Actually, I add the vanilla while the chocolate mixture is still boiling on the hot stove just to watch it instantly burn off the alcohol...it's like a potions class with Snape! And then take the pan off, be sure the peanut butter has fully melted in before adding the oats to the mixture. Stir until the oats are fully coated with chocolate.

Decide how big you'd like your cookies (you can make them bite sized or monster sized) and use a teaspoon or tablespoon to drop them onto parchment paper. Let the cookies cool until they are hardened...that part is the longest part of the process. 7 minutes to make the cookies and drop them...45 minutes to cool.