

No Bake Chocolate Oatmeal Cookies

Ingredients:

1. ½ cup unsalted butter
2. 1/3 cup cocoa powder
3. ½ cup milk
4. 1 ½ cup granulated sugar
5. 1/3 cup brown sugar
6. 3 cups quick oats
7. 2/3 cup creamy peanut butter
8. 2 tsp vanilla extract
9. ½ tsp salt

Instructions:

1. Line two large baking sheets with parchment paper or wax paper – set aside.
2. Place granulated sugar, brown sugar, butter, milk and cocoa powder in a 3 quart saucepan.
3. Bring to a boil over medium heat stirring occasionally.
4. Once the mixture is boiling (in the middle and around the edges of the saucepan) set a timer and boil for one minute.
5. Remove from heat and stir in 2 cups of the quick oats until coated. Add in peanut butter, vanilla extract, salt, and remaining quick oats. Stir just until combined.
6. Immediately begin scooping out mixture onto cookie sheets using a medium cookie scoop or two spoons.
7. Drop the mixture onto the prepared baking sheets and let sit at room temperature for about 20 to 30 minutes or until the cookies are set up and firm to the touch.
*Cookies should be stored in an airtight container at room temperature for up to 1 week. Can also be stored in the fridge.