

Chocolate Peanut Butter No Bake Cookies

From Olivia Stevens

(Olivia says that her family has loved these for years and she hopes others will as well.)

Yields approximately 25–30 cookies

1 C sugar

2 T unsweetened cocoa powder

1/4 C butter or margarine

1/4 C milk

1/2 tsp vanilla extract

1/4 C creamy peanut butter

1-1/2 C quick oats

Wax or parchment paper to cover cookie sheets

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1. Measure the sugar, cocoa, margarine, and milk into a saucepan.
 2. Bring to a rolling boil, and boil for 1 minute. (Start timing when mixture reaches a full boil. If you boil too long, the cookies will be dry and crumbly. If you don't boil long enough, the cookies won't form/set properly.)
 3. Remove pan from heat.
 4. Stir in the oats, vanilla, and peanut butter. All oats should be covered.
 5. Use cookie scoop or teaspoon to drop mixture quickly onto cookie sheets covered with wax paper. Flattening cookies slightly with the back of the spoon or scoop will allow cookies to cool faster.
 6. Let cool for 10 minutes and serve.