



# No bake Cookies

## Ingredients

- 1¾ cups granulated sugar
- ½ cup unsalted butter
- ½ cup milk
- 4 tablespoons unsweetened cocoa powder
- ½ cup crunchy peanut butter
- 3 cups quick-cooking oats
- 1 teaspoon vanilla extract
- Waxed paper (for cooling)

## Instructions

### 1. Prep your setup:

Lay out a sheet of waxed paper on a flat surface for the cookies to cool on.

### 2. Make the chocolate base:

In a medium saucepan over medium heat, combine sugar, butter, milk, and cocoa powder. Stir frequently and bring the mixture to a full rolling boil.

### 3. Boil precisely:

Once boiling, set a timer and boil for **exactly 1½ minutes**, stirring occasionally. Timing is critical to get the right consistency.

### 4. Mix in peanut butter and oats:

Remove the pan from heat. Stir in peanut butter until melted and smooth. Add oats and vanilla extract; mix until fully combined.

### 5. Drop and cool:

Using a teaspoon or small cookie scoop, drop spoonfuls of the mixture onto the prepared waxed paper. Let sit for about 30 minutes, or until cookies are firm and set.

### 6. Enjoy:

Once cooled and set, peel from wax paper and serve!