

No Bake Chocolate Oat Cookies

2 cups granulated sugar
½ cup salted butter (1 stick)
½ cup milk
4 Tablespoons unsweetened cocoa powder
1 cup creamy peanut butter
1 teaspoon vanilla extract
3 cups quick-cook oats

INSTRUCTIONS

Line two baking sheets with parchment paper or wax paper and set aside.

Bring sugar, butter, milk, and cocoa powder to a rolling boil in a medium-size saucepan over medium heat, stirring often. Once it has reached a full boil allow it to boil for 60 seconds, stirring frequently.

Remove from heat and immediately stir in the peanut butter, vanilla extract, and oats until well combined.

Drop spoonful (use a small cookie scoop) onto lined baking sheets and allow to set at room temperature until cooled and hardened, about 30 minutes.

NOTES

Store in an airtight container at room temperature for up to **one week**.

For long-term storage, freeze the cookies in an airtight container for up to 3 months. Thaw to room temperature before serving.