

No-Bake Cookie Lab

No-Bake Cookies (Peanut Butter Chocolate)

Yield: 1 dozen

Ingredients

- 1 cup sugar
- 1/4 cup milk
- 4 Tablespoons butter
- 1/8 cup unsweetened cocoa powder
- 1 ½ cups rolled oats
- 1/2 cup peanut butter
- 1 ½ teaspoon vanilla extract
- pinch kosher salt

Directions

Lay out parchment or wax paper on the counter.

Measure **all ingredients**. Put sugar, milk, butter, and cocoa in saucepan. Put oats, peanut butter, vanilla and salt in a mixing bowl.

Bring sugar, milk, butter, and cocoa to boil in a saucepan over medium heat, stirring occasionally with a wooden spoon.

Let boil for exactly 1 minute. (if it boils too little or too much it won't make the cookie correctly).

Remove from heat.

Add oats, peanut butter, vanilla, and salt. Stir to combine.

Drop spoonfuls of the mixture onto the paper and let sit at room temperature until cool and hardened about 30 minutes.