No Bake Cookies

These were my favorite cookies growing up. In my family, they were called “Goodness Cookies”. Not sure why. I remember the first time I referred to them as Goodness Cookies at high school and no one knew what I was talking about. They are called No Bakes because there is no baking required; they are made on the stovetop.

Equipment:

Medium-sized pot

Large spoon

Something to cool the cookies on – You can use wax paper, parchment paper, aluminum foil, a cookie sheet, or a cutting board

Ingredients (you can also cut these all in half to make a smaller batch):

2 cups sugar

3 tablespoons unsweetened cocoa powder

½ cup (1 stick) butter

½ cup milk

3 cups oats (I use “Quick” oats)

½ cup peanut butter (smooth works best for this recipe)

1 teaspoon vanilla

Pinch of salt

Lay out a sheet of wax paper (or aluminum foil, or another surface – see equipment above).

Put sugar, cocoa, butter, milk, and salt in the pot. Heat over medium-high until the mixture starts to boil. When it starts a really active “rolling” boil, set a timer for one minute. After one minute, take the pan off the heat (and turn off the burner!).

Quickly add the peanut butter, vanilla, and oats to the pan. Stir with a large spoon until it is all mixed evenly.

Use the spoon to drop cookie-size amounts of the mixture onto the wax paper/foil. Leave them alone (if you can resist eating the mixture immediately) until they cool – around 30 minutes.