**COOL KITCHEN COOKIES**

These could also be called **"No-Bake Chocolate Peanut-Butter Dried-Cherry Oatmeal Cookies"** but that just about lists all the ingredients. And what they're good for is making and eating on a hot summer day, when you don't want to turn on the oven, but do want something special to make for dessert. My recommendation is to put two cookies into a bowl and add a big scoop of vanilla ice cream on top.

**Cool Kitchen Cookies** cook up quickly then need at least an hour to set. If you're making them on a very humid day, they will benefit from an overnight rest. Refrigerating them can make them gooey, freezing them will make a nice cool treat.

**Zabar's Recipes** From Zabars.com

**Cool Kitchen Cookies   
by Tiffany Ludwig**  
  
*Ingredients*  
1. 1/2 cup unsalted butter (1 stick)  
2. 1 1/2 cups sugar  
3. 1/2 cup whole milk  
4. 1/4 cup cocoa (unsweetened powder)  
5. 1/4 teaspoon kosher salt  
6. 1/2 cup peanut butter (no sugar added, creamy or chunky)  
7. 1 teaspoon vanilla  
8. 3 cups old fashioned rolled oats  
9. 1/4 cup chopped dried cherries  
  
*Preparation*  
Line two baking sheets with parchment paper and set aside. The cookies will set on these sheets.   
  
In a medium saucepan melt the butter. Slowly add the milk, sugar, cocoa and salt. Cook over medium heat, stirring frequently. While this is heating prepare and measure out the remaining ingredients, set aside.  
  
The moment it comes to a rapid boil, set a timer for 90 seconds, continue stirring constantly. Remove from heat, mix in peanut butter, vanilla and dried cherries then add the oats. Stir quickly and completely.   
  
Working quickly next scoop cookies up using a tablespoon measuring spoon or scoop and drop onto the parchment paper. Allow them to set for an hour or overnight. Store covered at room temperature or in the refrigerator. If they're a little sticky, store stacked with parchment paper layers.