

Boiled Cookies

COOKIE • 3 dozen

Prep: 20 minutes

Cool: 30 minutes

2 cups (400g) granulated sugar

½ cup (120ml) whole milk

½ cup (115g) butter, softened

3 tbsp cocoa powder

3 cups (300g) quick-cooking
oats

1 cup (270g) peanut butter

1 tsp vanilla extract

No-bake cookies aren't anything new. The inhabitants of the 1950s figured them out with these boiled cookies, especially once they realized the benefits of quick-cooking oats. Indeed, these cookies have since become known as "No Bakes" in the American Midwest. They were known also as "Preacher Cookies," whereby an unprepared housewife with no treats to offer sees her preacher walking up her lane, and manages to have a full spread of cookies prepared before he reaches her door. Done completely on the stovetop, these fantastic chocolate and peanut butter cookies are like candy in their soft chew and melting sweetness. And you don't even need a bowl!

METHOD

1. In a large saucepan, combine the sugar, milk, butter, and cocoa powder. Stir and bring to a boil. Boil for 1 minute.
2. Remove from heat, and immediately add the oats, peanut butter, and vanilla. Mix until thoroughly combined.
3. Quickly drop from level tablespoon or cookie scoop onto wax paper and let stand at room temperature for at least 30 minutes. Store in an airtight container.

TIP FROM YESTERYEAR

This recipe calls for quick-cooking oats, which are cut finer and soften quicker than other types of oats. The use of rolled oats or "old-fashioned" oats will not work as intended.