

Chocolate Peanut Butter No-Bake Cookies

Easy chocolate peanut butter no-bake cookies with oats. Ready in 30 minutes with just 7 ingredients. Perfect treats for any occasion!

5 min

PREP

30 min

COOK

35 min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

Ingredients

- 0.5 cup butter
- 1.75 cup granulated sugar
- 0.3 cup cocoa powder
- 0.5 cup milk
- 1 tsp vanilla extract
- 0.75 cup peanut butter
- 3 cup oat

Instructions

1 Prepare Work Surface

Line two large baking sheets with parchment paper or wax paper.

2 Make the Chocolate Base

Combine 0.5 cup butter, 1.75 cups sugar, 0.3 cup cocoa powder, and 0.5 cup milk in a medium saucepan. Stir until ingredients are well mixed and no dry cocoa powder remains visible.

3 Place the saucepan over medium heat and stir constantly until the mixture reaches a vigorous rolling boil across the entire surface, about 3-5 minutes.

4 Once at a rolling boil, stop stirring completely and let the mixture boil for exactly 60 seconds. Set a timer to ensure accuracy - this timing is critical for proper setting.

5 Add Final Ingredients

Remove the saucepan from heat immediately. Quickly stir in 1 teaspoon vanilla extract and 0.75 cup peanut butter until the peanut butter is completely melted and incorporated.

6 Add 3 cups quick oats and stir vigorously until all oats are evenly coated and the mixture holds together when scooped.

7 **Shape the Cookies**

Working quickly while the mixture is still warm, use a cookie scoop or two spoons to drop 2-tablespoon portions onto the prepared parchment paper, spacing them 1 inch apart.

8 **Set the Cookies**

Let the cookies rest at room temperature for 20-30 minutes until they are firm to the touch and no longer glossy, or refrigerate for 10-15 minutes for faster setting.

Tips

Bring the mixture to a true rolling boil, not just a simmer. Set a timer for exactly 60 seconds once you see vigorous bubbling across the entire surface.

Use quick-cooking oats only, never old-fashioned or instant oats, as they won't create the proper texture and consistency.

Work quickly once you remove the mixture from heat - no-bake cookies start setting up immediately as they cool.

If using crunchy peanut butter, add an extra 2-3 tablespoons to maintain the proper moisture balance.

Always use real butter instead of margarine for better flavor and proper setting. Margarine contains water that can affect the final texture.

Line your baking sheets with parchment paper or wax paper before you start cooking for easy removal and cleanup.

For faster setting, place the dropped cookies in the refrigerator for 10-15 minutes instead of waiting at room temperature.

Test your first cookie after 20 minutes - if it's still too soft, the remaining cookies may need more time or refrigeration to fully set.