

# Çikolatalı Fıstık Ezmeli Pişirmeyen Kurabiye

Easy no-bake chocolate peanut butter oatmeal cookies ready in 30 minutes. Rich, chewy treats with simple pantry ingredients - no oven required!

5	30	35	6	Easy
HAZIRLIK DK	PİŞİRME DK	TOPLAM DK	PORSİYON	ZORLUK

Çikolatalı Fıstık Ezmeli Pişirmeyen Kurabiye

## Malzemeler

- 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

## Yapılışı

- Prepare workspace**  
Line two large baking sheets with parchment paper and set aside.
- Make 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 well mixed.
- Place saucepan over medium heat and stir constantly until mixture reaches a full rolling boil, about 3-4 minutes.
- Once boiling vigorously, stop stirring and let boil for exactly 60 seconds, then immediately remove from heat.
- Add remaining ingredients**  
Quickly stir in 1 teaspoon vanilla extract and 0.75 cup peanut butter until completely smooth and well combined.
- Add 3 cups oats and stir vigorously until all oats are completely coated and mixture begins to thicken, about 1-2 minutes.
- Shape cookies**  
Working quickly, drop rounded tablespoons of mixture onto prepared parchment paper, spacing them about 1 inch apart.
- Let cookies cool at room temperature for 20-30 minutes until completely set and firm to the touch before serving.

## İpuçları

Bring the sugar mixture to a full rolling boil and maintain it for exactly 60 seconds - this ensures proper temperature for setting.

Use old-fashioned oats rather than quick oats for better texture and structure in the finished cookies.

Line your baking sheets with parchment paper before starting to cook, as you'll need to work quickly once the mixture is ready.

Use real butter instead of margarine for better flavor and proper consistency - margarine contains water that can affect setting.

If using crunchy peanut butter, add an extra 1/4 cup to compensate for the reduced binding power compared to smooth varieties.

Work quickly when dropping the cookies as the mixture begins to thicken and set up rapidly once removed from heat.

Place finished cookies in the refrigerator for 10-15 minutes to speed up the setting process if your kitchen is warm.

Test doneness by touching the surface lightly - properly set cookies won't leave residue on your finger.