

Zucchini Bread Recipes

Vintage No-Bake Cookies Recipe

10 min Prep time	**5 min** Cook time	**15 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups rolled oats
- [ ] 1/2 cup unsweetened cocoa powder
- [ ] 1/2 cup brown sugar
- [ ] 1/2 cup granulated sugar
- [ ] 1/2 cup butter, melted
- [ ] 1/2 cup creamy peanut butter
- [ ] 1 teaspoon vanilla extract
- [ ] Pinch of salt

Optional Mix-Ins

- [ ] 1/4 cup mini chocolate chips
- [ ] 2 tablespoons chopped toasted nuts
- [ ] 2 tablespoons dried cranberries

Instructions

1. In a medium saucepan, combine butter, brown sugar, granulated sugar, and peanut butter; melt over medium heat, stirring until smooth.



2. Remove from heat and stir in cocoa powder, vanilla, and a pinch of salt until fully incorporated.



3. Add rolled oats (and optional mix-ins if using) to the chocolate mixture; stir quickly to coat each oat evenly.



4. Drop spoonfuls onto a parchment-lined tray, shaping into round cookies about 2 inches in diameter.



5 Allow cookies to cool at room temperature until set, about 10-15 minutes, or refrigerate briefly to speed up firming.



Nutrition per serving

230 kcal	5 g	28 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- Be sure to work quickly once the butter mixture is removed from heat; the oats can soak up moisture fast.
- If the mixture seems too runny, add a tablespoon more oats before shaping.
- For a richer flavor, use dark brown sugar instead of light.