

PPLD Young Adult Services Tutorial:

No-Bake Cookies

Description:

Craving cookies but don't want to deal with the hassle of baking? Learn how to make some easy no-bake treats!

Supplies:

- 1 saucepan
- 1 spoon or cookie scoop
- Cookie sheet
- Parchment paper or wax paper
- 2 cups granulated sugar
- 1 cup smooth peanut butter
- ½ cup milk
- 1 stick (8 tablespoons) butter
- ¼ cup unsweetened cocoa powder
- 1 tablespoon vanilla extract
- 3 cups old fashioned rolled oats
- 1 pinch kosher salt

Link to Video Tutorial:

<https://youtu.be/Ola4GfgAIQQ>

Instructions:

1. Wash your hands.
2. Prepare a baking sheet by lining it with parchment paper or wax paper.
3. Bring the sugar, milk, butter and cocoa to a boil in a medium saucepan over medium heat, stirring occasionally, then let boil for 1 minute.

We want a smooth texture, so look for it to be smooth, with no grainy sugars.
4. Remove from the heat. Add the oats, peanut butter, vanilla, and salt, and stir to combine.
5. Using a spoon or cookie scoop, drop spoonfuls of the mixture onto the prepared baking sheet, then let sit at room temperature until cooled and hardened, about 30 minutes.
6. Refrigerate in an airtight container for up to 3 days.

Enjoy!