

# No-Bake Peanut Butter Cookies



PREPARATION TIME  
**20 minutes**



COOKING TIME  
**none**



PERFECT PARTNER  
**cold milk**



Rolled oats, also known as old-fashioned oats, are the best to use in this cookie recipe. Stock up when on sale and freeze in a moisture-proof, airtight container for up to 1 year.

## SHOPPING LIST

- cocoa powder
- rolled oats
- peanut butter

## ON HAND

- sugar
- margarine
- salt
- milk
- vanilla extract

## INGREDIENTS

- 2 cups sugar
- 1/2 cup margarine, softened
- 1/8 teaspoon salt
- 1/2 cup milk
- 1/4 cup unsweetened cocoa powder
- 1 teaspoon vanilla extract
- 1/2 cup peanut butter
- 3 cups rolled oats

MAKES **40** COOKIES

## COOKIN' Express

- Spray the measuring cup with vegetable oil before adding the peanut butter. This will ensure that all the peanut butter will end up in the cookie dough and the cleanup will be easy and fast.
- Quick-cooking oats can be used to make these cookies, but the texture will not be as moist.

### Make Ahead

Make several batches ahead and add them to lunch boxes or after-school snack trays. Store, tightly wrapped, in the freezer for 1 month.

### ♦ VARIATION

*To make these cookies extra-special, add 1/2 cup flaked coconut and use chunky peanut butter instead of the creamy.*

- 1** Combine sugar, margarine, salt, milk and cocoa powder in a large saucepan; mix well.



- 2** Bring to a boil over medium heat, stirring continually. Boil, stirring continually, for 1 minute.



- 3** Remove saucepan from heat. Add vanilla and peanut butter; mix until smooth. Add rolled oats; mix well.



- 4** Drop cookie dough by spoonfuls onto a surface lined with waxed paper. Let stand until cool.

