

# Classic No Bake Cookies

We wanted to share this recipe so you could see the difference between the two and maybe come up with variations of your own. The recipe we used during our recording increased the cocoa and peanut butter while decreasing the amount of sugar. It makes a thicker much more dark chocolate cookie. This recipe is much lighter and sweeter in flavor.

## Ingredients

½ cup butter (1 stick)  
2 cups granulated sugar  
2 Tablespoons unsweetened baking cocoa powder  
½ cup milk  
½ cup peanut butter  
1 teaspoon vanilla extract  
3 cups quick oats

## Directions

Line two cookie sheets with waxed paper or lay it directly on a table or counter.  
Premeasure peanut butter and oats and set aside.  
In a large saucepan, combine butter, sugar, baking cocoa, and milk.  
Bring to a rolling boil over medium heat, stirring frequently.  
Boil for 2 minutes, stirring constantly.  
Remove from heat.  
Quickly stir in peanut butter, vanilla and oats.  
Immediately spoon onto wax paper and let cool.