

No Bake Choco-Oatmeal Cookies

by [starshipminivan](#) on May 28, 2009

Table of Contents

- intro: No Bake Choco-Oatmeal Cookies 2
- step 1: Cookie Sheets 2
- step 2: Assembly 3
- Related Instructables 3
- Advertisements 3
 - Make Magazine Special Offer 3
- Comments 4

intro: No Bake Choco-Oatmeal Cookies

These rich chocolate cookies are great straight out of the refrigerator. They have been around a long time and go by many names. They can be easily adapted for gluten free or dairy free diets and are naturally egg free.

You need:

- 1/2 cup butter or margarine
- 2 cups sugar
- 1/2 cup milk
- 4 tablespoons cocoa
- 1/2 cup peanut butter (creamy or chunky)
- 3 1/2 cups dry oats (Quick Cooking)
- 2 teaspoons vanilla

WARNING: These are simple to make but they really do turn out better when making them on a dry day because the sugar mixture binding together the oats is more like a cooked fudge and candy is very humidity sensitive. If they turn out a bit soft, they are still good--just refrigerate or freeze them to make them more solid.



step 1: Cookie Sheets

Line two cookie sheets with waxed paper. Do this before assembling the cookies because you need to scoop them out kind of fast so don't wait until the last minute to line the trays.



step 2: Assembly

In a 4 qt. saucepan (medium saucepan), add the butter, sugar, milk, and cocoa powder. Cook over medium high heat stirring occasionally until the liquid is mixed. Bring the mixture to a **full rolling boil** and boil for 1 minute. Don't start timing until you've reached a full-out boil!

Remove from heat. Stir-in peanut butter, oats and vanilla. Drop by tablespoons onto wax paper.

Cool until set. I like to store them between layers of waxed paper in the refrigerator. Makes about 3 dozen.



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Comments

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
 **starshipminivan** says: Jun 2, 2009. 3:47 PM [REPLY](#)
I just made these as no bake Butterscotch Oatmeal Cookies.
I reduced the sugar to 1 1/2 cups sugar and did not use cocoa.
I omitted the peanut butter and stirred in 1 cup butterscotch chips instead.
They set-up great and the butterscotch flavor was really strong--almost too rich.

 **biggy smalls** says: Jun 2, 2009. 3:06 PM [REPLY](#)
these are the best! my mom has made these for us since we were little(minus the peanut butter, never heard of that).

 **celticht32** says: Jun 1, 2009. 9:44 PM [REPLY](#)
I have made these for years and so has my mom... we call them cow poop cookies =D

 **kmclary1114** says: Jun 1, 2009. 5:00 PM [REPLY](#)
these are amazing! my mom has made these for years, but she adds coconut. they were my favs growing up

 **canida** says: Jun 1, 2009. 3:28 PM [REPLY](#)
Mmmm, I'm a huge fan of this type of cookie!
They're not the most beautiful, but extremely easy and tasty.

 **starshipminivan** says: Jun 1, 2009. 3:36 PM [REPLY](#)
I agree on the beauty remark. One of my kids' friends calls them "Alligator Cookies" which seems to be perfect for them.
