

CHOCOLATE PEANUT BUTTER NO-BAKE COOKIES

Neuenschwander Family



Ingredients

2 C sugar
1/4 C cocoa
1/2 C milk
1/2 C butter
1 tsp vanilla
1/2 C extra crunchy peanut butter
3 C instant oatmeal

Instructions

1. Lay wax paper on counter before making cookies.
2. Combine sugar, cocoa, milk and butter in a saucepan. Bring to a heavy boil for EXACTLY ONE MINUTE. Remove from heat.
3. Immediately after removing from heat add the vanilla, peanut butter and oatmeal.
4. Stir well to mix up all the ingredients and place spoon sized amounts onto the wax paper.
5. Let cool to allow cookie to set up.

NOTE: *The key to making these set right is to boil them for one minute exactly. Start counting the minute once the mixture comes to a rolling boil. If they never get firm, then they were not boiled long enough. If they are too crumbly, then they were boiled too long.