

No Bake Cookies

You will need:

2 cup Sugar

½ cup Milk

½ cup peanut butter

3 cup Oats

¼ cup Cocoa

8 tbsp. Butter (1 whole stick)

1 tbsp. Vanilla

Instructions:

1. First, gather your supplies; 2 cups sugar, 3 cups oats, 1/4 cup cocoa, 1/2 cup milk and 8 tbsp. butter (1 whole stick).
2. Take a medium saucepan and mix sugar, butter, milk, and cocoa. Set your stove to medium heat.
3. Every few minutes stir the mix. Here's a tip: While your mix is boiling get your wax paper ready. If you don't have wax paper, use anything silicone or I like to use cupcake wrappers.
4. When your mix is boiling, take off heat and turn off the stove. Mix in the oats. Make sure there are no pure white oats.
5. Take a spoon and scoop out a good size and plop it on your wax paper, etc. Here's a tip when using cupcake wrappers: Set all of your cupcake wrappers in a cupcake tin, so then the wrappers don't slip.
6. Let them cool for about an hour or put in freezer for 20 minutes. Makes about 12 cookies. ENJOY!