

Treasure Barrel

Chocolate No-Bake Cookies – Easy 10-Minute Recipe

5 min Prep time	**5 min** Cook time	**10 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- ▢ 2 cups quick-cooking rolled oats
- ▢ ½ cup unsalted butter
- ▢ ½ cup granulated sugar
- ▢ ¼ cup unsweetened cocoa powder
- ▢ ¼ cup milk
- ▢ 1 tsp vanilla extract
- ▢ Pinch of salt

Instructions

1. In a medium saucepan, melt the butter over low heat, then stir in the sugar and cocoa powder until the mixture is smooth and glossy.
2. Add the milk and pinch of salt, whisk gently; you'll notice a faint steam rise, smelling rich and chocolaty.
3. Remove from heat and fold in the oats and vanilla extract, mixing until every oat is coated.
4. Drop rounded spoonfuls onto a parchment-lined tray; let them sit for 5-7 minutes to set. brown butter tip: a quick drizzle adds extra depth.
5. Enjoy warm or let cool completely; store leftovers in an airtight jar.

Nutrition per serving

150 kcal	3 g	22 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the cookie mixture seems too runny, add an extra tablespoon of oats.
- For a richer flavor, use dark cocoa powder.
- You can double the batch; just keep the mixing bowl manageable.