

Treasure Barrel

No-Bake Cookies – Quick Chocolatey Treat

10 min Prep time	**5 min** Cook time	**15 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups granulated sugar
- [ ] 1/2 cup (1 stick) unsalted butter, cut into cubes
- [ ] 1/2 cup milk
- [ ] 1/4 cup unsweetened cocoa powder
- [ ] 1/2 teaspoon salt
- [ ] 1 teaspoon vanilla extract
- [ ] 3 cups quick-cooking oats

Instructions

1. First things first, let's get a baking sheet or a nice large plate ready. Line it with wax paper or parchment paper—honestly, it's a lifesaver because it keeps the cookies from sticking.
2. Now, grab your medium saucepan and stir in the 2 cups granulated sugar, 1/2 cup (1 stick) unsalted butter, 1/2 cup milk, 1/4 cup unsweetened cocoa powder, and 1/2 teaspoon salt. Just give it a good stir so the cocoa and salt are all mixed in there.
3. Set your saucepan over medium heat. You'll want to bring the mixture to a rolling boil, but keep stirring it constantly. We don't want anything scorching on the bottom, yeah?
4. Once it's at a rolling boil, keep it going for exactly 1 minute. I mean, exactly! Use a timer to be precise because this is just so crucial for the cookies to set properly.
5. Take the pan off the heat immediately. Now, stir in the 1 teaspoon vanilla extract until it's all combined and smelling wonderful.
6. Add those 3 cups quick-cooking oats into the pan. Stir them in quickly and thoroughly; you want every single oat coated in that chocolatey goodness.
7. Work fast now! Drop spoonfuls of the mixture onto your prepared paper. I usually aim for about 1 1/2 to 2 tablespoons per cookie.
8. Now comes the hard part—waiting. Let them cool and set at room temperature. Depending on how warm your kitchen is, it usually takes about 30-60 minutes.
9. Once they're nice and firm, you can gently peel them off the wax paper or parchment paper. Look at that!

Nutrition per serving

145 kcal	2 g	21 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- Be very careful with the boiling time—too short and they're sticky, too long and they're crumbly.
- Using quick-cooking oats is the way to go for the right texture.
- The cookies set faster in a cool room.