

Treasure Barrel

Vintage No-Bake Cookies

A timeless, melt-in-your-mouth cookie that comes together in minutes, perfect for a cozy kitchen.

10 min Prep time	**10 min** Cook time	**20 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups rolled oats
- [ ] 1/2 cup unsalted butter
- [ ] 1 cup granulated sugar
- [ ] 1/4 cup milk
- [ ] 1/4 cup cocoa powder
- [ ] 1 teaspoon vanilla extract
- [ ] Pinch of salt

Instructions

1. In a medium saucepan, melt the butter over medium heat. Add the sugar and milk, stirring until the mixture comes to a gentle boil.
2. Continue to boil for about 2 minutes, allowing the mixture to thicken and turn a light amber color.
3. Remove the pan from heat and whisk in the cocoa powder until fully incorporated.
4. Stir in the oats, vanilla, and a pinch of salt. Mix quickly until every oat is coated.
5. Drop rounded spoonfuls onto a parchment-lined tray. Let cool for 10-15 minutes until set.

Nutrition per serving

210 kcal	4 g	31 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Work quickly after adding oats; the batter thickens fast.
- If the cookies are too soft, let the caramel cook a few seconds longer.
- For a chewier texture, increase the oats by ¼ cup.