

Toddler Time! - How to Make No-Bake Chocolate Peanut Butter Cookies

To make our Cookies, you will need:

- A stove
- A saucepan
- ½ cup butter or margarine
- 2 cups sugar
- ⅓ cups cocoa powder
- ½ cup milk
- ½ cup peanut butter
- 2 cups quick oats
- 1 teaspoon vanilla
- ¼ teaspoon salt
- Wax paper (to put the cookies on to cool)

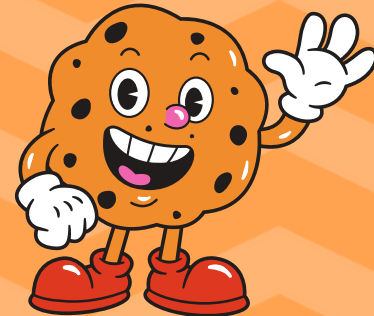


If you have allergies or dietary restrictions, certain ingredients may be substituted.

- Coconut Oil may be substituted for Butter.
- Sunflower Seed Butter or Biscoff spread may be substituted for peanut butter.
- Milk may be dairy or non-dairy.
- Oats may be quick oats or whole rolled oats. **Do not use steel-cut oats.**



Optional add-ins:
Nuts, Raisins, Coconut





Instructions (Part 1):

- Combine the butter, sugar, milk, and cocoa powder together in a medium saucepan (about 3 quart) over medium heat. Whisk until the butter melts, then bring to a simmer.
- Allow to simmer for 1 minute without whisking.
- Remove from heat, then immediately stir in the peanut butter and vanilla extract until completely combined.





Instructions (Part 2):

- Stir in the oats and salt. Allow mixture to sit for 5 minutes. This allows the oats to soak up some moisture.
- During the 5 minutes, line two baking sheets with parchment paper or silicone baking mats.
- Using a 1-Tablespoon cookie scoop (or simply a spoon!), drop a Tablespoon of dough onto the lined baking sheets. If desired, slightly flatten down with the back of a spoon. Repeat with the rest of the dough. Let set until cool and enjoy!

