

No-Bake Cookies

Prep Time: 40 Minutes

Cook Time: 5 Minutes

Yield: 15 Cookies

Tools Required: Pan , bowl, spoon, parchment paper, saucepan, measuring cups/spoons

Ingredients:

Butter, cut into pieces	¼ cup
Granulated sugar	1 cup
Milk	¼ cup
Unsweetened cocoa powder	⅛ cup
Sun Butter	¼ cup
Vanilla extract	½ teaspoon
Oats	1 ½ cups

Method:

1. Before getting started, make sure to gather all of your ingredients and measure everything out. Line two large baking sheets with parchment paper and set aside.
2. Place the butter, sugar, milk, and unsweetened cocoa powder in a saucepan and heat over medium heat, making sure to stir often until the butter is melted and everything is well combined.
3. Allow to boil for 60 seconds (make sure to set a timer!) stirring occasionally.
4. Remove from the heat, and stir in the sun butter and vanilla extract until fully combined. Stir in the oats and mix until all of the oats are coated with the mixture and everything is well combined.
5. Drop spoonfuls of the mixture onto the prepared baking sheets (use a 2 tablespoon cookie scoop). Allow to cool for 20-30 minutes, serve, and enjoy!