No-Bake Chocolate Oat Cookies

Serbian food

Ingredient	Count
Milk	120 ml
Butter	115 g
Cocoa powder	45 g

1. Prep your surface:
Line a baking sheet or countertop with wax paper or parchment paper â€” this is where the cookies will cool and set.

2. Boil the chocolate mixture:
In a medium saucepan, add the butter, sugar, milk, and cocoa powder.
Heat over medium heat, stirring often until the butter melts.
Once everything is combined, bring the mixture to a rolling boil and let it boil for exactly 1 minute (use a timer â€” this part is important!).

3. Mix in the good stuff:
Remove the saucepan from heat.
Immediately stir in the peanut butter, vanilla, and a pinch of salt (optional). Mix until fully melted and smooth.

4. Add oats:
Stir in the oats until they are fully coated and the mixture thickens.

5. Scoop and shape:
Using a spoon or cookie scoop, drop spoonfuls of the mixture onto the prepared wax paper. You can shape them into circles if desired, or leave them rustic.

6. Let them cool:
Allow cookies to cool and set for about 20â€“30 minutes at room temperature (or pop them in the fridge to speed it up).

(Bon appetit!)