

No-Bake, One Pot, Chocolate Peanut Butter Cookies

Recipe provided by Daniel Feddern

2-quart Saucepan
Cookie Sheet (7-piece Bakeware Set)

Time: 20 minutes (Cool about 1 hour)

Yield: 24 cookies

Ingredients:

1 cup and 3 tablespoons white sugar
1/3 cup milk
1/3 cup butter
3 1/2 tablespoons cocoa powder
1/3 cup peanut butter
1 teaspoon vanilla extract
2 cups quick-baking rolled oats
1/2 cup shredded coconut (optional)

Directions:

In the Royal Prestige 2-quart Saucepan add white sugar, milk, butter and cocoa powder; bring to a slow boil. **Note:** Stir only to incorporate ingredients; then do not stir and let slow boil for 4 minutes.

Remove from heat. Add peanut butter and vanilla extract; stir together.

Add rolled oats and stir together. If you would like you can add coconut (they taste good with or without it).

Using a teaspoon, drop on the **Cookie Sheet** (over parchment paper, if desired). Cookies can be made the size of the teaspoon or bigger.
Cool until hardened... Enjoy!