

Maine Arts Camp

Recipe: Chocolate No Bake Cookies

Chef: Charlie Limoggio CEC

Servings: 24

Quantity	Unit	Ingredient	Prep Notes
½	Cup	Unsalted butter	1 stick (4 ounces)
1 ½	Cups	Sugar	
½	Cup	Light brown sugar	Packed
½	Cup	Milk	
4	Tablespoons	Cocoa powder	
1	Pinch	Kosher salt	
½	Cup	Creamy peanut butter	<i>Chunky will make the cookies dry & crumbly</i>
2	Teaspoons	Vanilla Extract	
3	Cups	Quick-cooking oats	

1. Add the first six ingredients into a 4-quart sauce pan.
2. Bring to a rolling boil and hold for 1 minute.
3. Remove from heat.
4. Add peanut butter into the hot mixture and stir until melted.
5. Add in vanilla. (almond extract is good also, but I only use 1/2 teaspoon almond extract with 1 1/2 teaspoon vanilla extract).
6. Mix in the dry oats until they are completely coated.
7. Drop cookies by tablespoonfuls onto wax paper.
8. Let cool until set.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.