

Betty's No-Bake Chocolate Oatmeal Cookie Squares Recipe



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In this video, Betty demonstrates how to make No-Bake Chocolate Oatmeal Cookie Squares. This was a special request from her son-in-law, Chris, who preferred these cookies to the traditional birthday cake for his birthday celebration! They are dark chocolate flavor, and contain peanut butter and oatmeal, making them more nutritious than the average cookie.

Ingredients:

½ cup milk
¼ cup butter or margarine, melted
½ cup cocoa
2 cups sugar
1 teaspoon vanilla extract
½ cup smooth or chunky peanut butter
2 ½ cups quick-cooking oats

Place ½ cup milk, ¼ cup melted butter or margarine, ½ cup cocoa, and 2 cups sugar into a saucepan and bring to a boil over medium heat, stirring to dissolve sugar. Boil for 1 minute, stirring constantly. Remove from heat, and stir in 1 teaspoon vanilla extract, ½ cup peanut butter, and 2 ½ cups quick-cooking oats. You may finish these cookies up in a couple of ways. 1) Drop by teaspoonfuls onto waxed paper, and let set up for about ½ hour or 2) Pour mixture into a large (13-inch by 9-inch by 2-inch) greased pan and cool, then cut into equally-sized squares. This is a traditional cookie recipe in my part of the country. These cookies are great as snacks for children, and are great as lunchbox items, but big kids like them, too!