



Oven worse nightmare-no bake peanut butter cookies

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Ingredients

- 1 cup brown sugar
- 1/2 stick butter
- 1/4 cup milk
- 1/2 peanut butter, it has to be crunchy
- 2 cup oatmeal
- 1 tablespoon cinnamon
- 1 tablespoon vanilla extract

Instructions

1. Bring the sugar, butter and milk into a saucepan and up to a simmering boil. Swirl the saucepan from time to time.
2. Once the sugar has melted down, turn off the heat. On the stove, add in peanut butter and mix thoroughly with a spatula.
3. Now take the pan off the stove, pour in oatmeal and spices. Fold all the ingredients together and let it set for one minute.
4. Use a ice-cream scoop or two spoons, drop each dough on parchment paper placed on a baking tray. Let it set in room temperature for at least 10 minutes.

Personally, the tray pops into the fridge for a good 10 minutes. I like mine served with hot coffee. Children would adore them with milk. Its really so easy to make. Once you get the gist of this, add chocolate chips, varieties of nuts, spices or even marshmallow.