

Helergon Kitchen

Chocolate No-Bake Cookies – Ready In 10 Minutes

10 min Prep time	**5 min** Cook time	**15 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1/2 cup unsalted butter
- [ ] 1 cup granulated sugar
- [ ] 1/4 cup milk
- [ ] 1/4 cup unsweetened cocoa powder
- [ ] 1 tsp vanilla extract
- [ ] 2 cups rolled oats
- [ ] Pinch of salt

Optional Add-Ins

- [ ] 1/2 cup chopped peanuts
- [ ] 1/4 cup mini chocolate chips

Instructions

1. In a medium saucepan, melt the butter over medium heat, then add the sugar and stir until it begins to bubble.
2. Add the milk, cocoa powder, and vanilla; continue stirring until the mixture is smooth and glossy.
3. Remove from heat and quickly fold in the oats (and optional nuts or chips) until everything is evenly coated.
4. Drop spoonfuls onto a parchment-lined tray, press gently, and let cool for 5-10 minutes or chill for faster setting.
5. Enjoy the cookies warm or store them in an airtight container for later.

Nutrition per serving

150 kcal	2 g	22 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mixture seems too runny, let it sit a minute before adding oats.
- For a richer flavor, use a pinch of sea salt on each cookie before it sets.
- You can drizzle melted white chocolate over the cooled cookies for an extra touch.