

Helergon Kitchen

# Vintage No-Bake Cookies Recipe

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| **10 min**<br>Prep time | **10 min**<br>Total time | **12**<br>Servings |
| **Easy**<br>Difficulty | **American**<br>Cuisine | **Dessert**<br>Course |

## Ingredients

### Dry Mixture

- [ ] 2 cups rolled oats
- [ ] 1/2 cup unsweetened cocoa powder
- [ ] 1/4 teaspoon salt

### Wet Mixture

- [ ] 1/2 cup unsalted butter
- [ ] 1 cup brown sugar
- [ ] 1 teaspoon vanilla extract

## Instructions

1. In a medium saucepan, melt the butter over low heat; add the brown sugar and stir until the mixture begins to bubble gently.
2. Stir in the cocoa powder, vanilla, and salt, letting the chocolate melt fully into a glossy glaze.
3. Remove the pan from heat and quickly fold in the rolled oats, making sure each oat is coated with the chocolate-butter mixture.
4. Spoon the mixture onto a parchment-lined tray, forming round cookies about 2 inches wide.
5. Let the cookies sit at room temperature until set; you can also chill for 5 minutes for a firmer texture.

### Nutrition per serving

| 180 kcal | 3 g | 24 g | 9 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

**Tips & notes**

- If you prefer a richer chocolate flavor, add an extra tablespoon of cocoa.
- For a hint of sea salt, sprinkle tiny crystals on top just before the cookies set.
- You can fold in dried fruit like raisins or cranberries for extra chew.