



Name: _____

No-Bake Cookies

Ingredients:

- 2 cups of sugar
- 1/2 cup of milk
- 1/2 cup of butter
- 4 tablespoons of cocoa powder
- 1/2 cup of peanut butter
- 3 cups of quick-cooking oats
- 1 teaspoon of vanilla extract



Steps:

Step 1: Prepare Ingredients

Gather all your ingredients on the counter. Measure out the sugar, milk, butter, cocoa powder, peanut butter, oats, and vanilla extract. Line a baking sheet with wax paper or parchment paper to place your cookies on later.

Step 2: Boil and Mix

Ask an adult for help with this step! In a saucepan over medium heat, mix the sugar, milk, butter, and cocoa powder. Stir it all together and bring it to a boil, then let it boil for about a minute. Make sure to stir constantly so it doesn't stick to the pan!

Step 3: Add the Goodies

After boiling, remove the mixture from the heat. Quickly add the peanut butter, oats, and vanilla extract. Stir everything together until it's all nicely combined. You'll see the oats soaking up all the chocolaty goodness!



Name: _____

No-BAKE Cookies

Step 4: Shape and Set

Now comes the fun part! Use a spoon to scoop out portions of the mixture and drop them onto your lined baking sheet. Make sure to leave some space between each cookie. Let them cool and set for about 30 minutes to an hour.

Step 5: Enjoy the Goodness

Once the cookies have cooled and firmed up, it's time to taste your creation! Grab a cookie (or two!) and take a bite. Feel the chewy, chocolaty goodness melting in your mouth. Yum!

1. How much sugar and cocoa powder is needed for the recipe? _____

2. Why do you have to constantly stir the mixture in step 2? _____

3. For how long do the cookies need to cool? _____

4. Why do the cookies need to cool? _____
