

Choco Fever Dream

Vintage No-Bake Cookies

A quick, nostalgic treat that’s as simple as stirring, chilling, and savoring.

10 min Prep time	**10 min** Total time	**12** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Main Ingredients

- [ ] 1 cup (225 g) unsalted butter, melted
- [ ] 1 cup (200 g) brown sugar
- [ ] ½ cup (120 ml) whole milk
- [ ] ¼ cup (30 g) unsweetened cocoa powder
- [ ] ½ cup (130 g) creamy peanut butter
- [ ] 2 teaspoons vanilla extract
- [ ] 3 cups (240 g) old-fashioned rolled oats
- [ ] ¼ teaspoon salt

Instructions

1. In a medium saucepan, combine melted butter, brown sugar, and milk. Stir over low heat until the sugar dissolves and the mixture begins to bubble, releasing a warm, caramel perfume.
2. Remove from heat and whisk in cocoa powder, peanut butter, vanilla, and salt until smooth; the broth turns glossy and aromatic.
3. Quickly fold in the rolled oats, ensuring each oat is coated. The mixture will look thick and slightly glistening.
4. Spoon heaped tablespoons onto a parchment-lined tray, flatten gently with the back of a spoon, and let cool.
5. Place the tray in the refrigerator for 20–30 minutes until the cookies are firm enough to lift.

Nutrition per serving

150 kcal	2 g	18 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mixture cools too quickly and hardens, gently re-warm it for a few seconds.
- For a richer flavor, toast the oats lightly before adding.
- You can dust the finished cookies with a pinch of extra cocoa for visual depth.