



Betty's No Bake Gluten Free Chocolate, Peanut Butter & Oatmeal Cookies:

ingredients

1/2 c peanut butter

3c GLUTEN FREE Quaker Oats

4 tbsp Cocoa powder, unsweetened

2 c sugar

pinch of salt (optional)

2 tsp Vanilla extract

1/2 c unsalted butter

1/2 c 2% milk

directions

- Add butter, sugar, milk, salt and cocoa (add optional salt) to a 4 qt saucepan
- Bring to a rapid boil and let boil for 1 minute. Remove from heat stir in the peanut butter and vanilla extract until smooth, then stir in the oats a bit at a time to incorporate.
- Using a medium cookie scoop (or 2 tbsp like we did) drop on parchment-lined baking sheets
- Let cool until set, about 30 minutes (we refrigerate them)
- Store in an airtight container at room temperature or in the refrigerator for up to 2 weeks
- ENJOY with a lovely hot cuppa....or the kids will love them with cold milk