

# CHOCOLATE OATMEAL DELIGHTS RECIPE

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## No-Bake Chocolate Oatmeal Cookies

Follow our easy, step-by-step, instructions to learn how to make these super simple Chocolate Oatmeal Delight cookies. Printable recipe included.



These are so easy to make. The hard part is waiting for them to cool enough so you can pick them up. This is a great recipe to get the kids in the kitchen to help you with. And, they're delicious too.

This cookie was very popular in my younger days. It's still an old favorite today, and it's really quick and easy to make. Get the kids in the kitchen to help you and make some good memories with them.

This particular recipe is adapted from one my Aunt Lena placed in our "Stewart Family Favorites Cookbook" that our family reunion put together many years ago. The book was a collection of favorite recipes from various members of my Mother's side of the family. They sold it to help raise funds to put on the family reunions each year.

I did make a couple of adaptations to the recipe. Aunt Lena's version called for cooking it 5 minutes, but I found that to be a bit too long. I've cut the cooking time back to 1 minute once the mixture reaches the rolling boil stage.

If you can wait the hour or two that it takes for these cookies to firm up, you'll be good to go. Smile.

Years back, Mama made these ever so often. They were often made to be sold at bake sales put on by our local church or even at school bazaars. They also make good inexpensive gifts that can be served in cookie tins or small bags. Lots of possibilities with this little cookie. Chocolate is pretty much always a winner.

Aunt Lena called these Chocolate Oatmeal Delights, but most folks probably just know them as Chocolate Oatmeal Cookies. What did you call them?

Ready to give our cookies a try? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!

**No-Bake Chocolate Oatmeal Delight Cookies** – You'll need these ingredients.

Place 2 cups of granulated Sugar in a medium sized sauce pot.

Add the 1/2 cup of Cocoa Powder.

Grab a whisk and mix the sugar and cocoa powder together until fully combined.

Add 1 stick of Butter.

Add 1/2 cup of Milk. Preferably whole milk.

Place this over Medium-High heat on your stove top. Stir constantly until the butter has melted.

After the butter melts and everything is stirred together, let the mixture come to a rolling boil. You do not need to stir during this time unless it looks like it's going to boil over the pot.

### **LET BOIL FOR ONE MINUTE – REMOVE FROM HEAT**

Add the 1/2 cup of Peanut Butter.

Add the dash of Salt. That's about one or two shakes of your salt shaker. Smile.

Add 1 teaspoon of Vanilla Flavoring.

Using a large spoon, quickly mix everything together.

Gradually add the 2-1/2 cups of Old Fashioned Oatmeal.

Start out by adding just one cup, then stir that until the oats are fully coated. Continue to gradually add the remaining oats. The mixture should start to thicken as you stir and it begins to cool. If the mixture still appears to be runny, you can add a few more of the oats.

Stir well, fully coating all the oats with the chocolate mixture.

When the mixture starts to thicken up, drop spoonfuls of the mixture onto a sheet of parchment paper, or a lightly greased baking sheet.

You can make these as large as you'd like. If the mixture is still a bit runny, they will spread out and be thinner. If it's thick, you may have to spread them out a bit with the spoon. You'll get the hang of it.

Now comes the hard part. You have to let them cool until they are firm.

If you have them on a baking sheet, you can speed up the process by placing your pan in the refrigerator for awhile. Mine were pretty thin, but took several hours just sitting out on the counter top before they were firm enough to pick them up without them breaking. Patience my dear, patience.

Enjoy!

I got 15 fairly large cookies out of this batch. Once they are cooled, you can place them in a container or jar and leave them out for several days, if they last that long. Or, cover them and store them in the refrigerator.