

Chocolate No-Bakes

Hands-on - 20 min.

Makes 36 cookies

The same wonderful cookie from my childhood using no margarine and 1/2 the sugar!

| | |
|---------|----------------------------------|
| 1/3 cup | unsweetened cocoa powder |
| 1/4 cup | nonfat dry milk |
| 3/4 cup | sugar |
| 1/4 cup | light corn syrup |
| 1/2 cup | skim milk |
| 1/2 cup | peanut butter (natural, crunchy) |

Bring to a boil in a medium saucepan and continue to boil 1 to 2 minutes.
Remove from heat.

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| 1 T | vanilla |
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Stir in.

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| 3½ cups | oats (quick-cooking or old-fashioned) |
|---------|---------------------------------------|

Measure into a medium bowl. Pour hot mixture over oats and mix well.

Drop by spoonfuls onto waxed paper and allow to cool. Be sure to make 36 cookies if you want the nutrition information to be accurate.

Transfer to an airtight container and refrigerate. (Because these have less saturated fat, they do not set up "solid" at room temperature like the traditional No-Bakes. Expect them to be goey and good.)

Nutrition information for 1 cookie

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|-------------------|-----|---------------|-------|-------------|------|---------|-------|--------------------|------|
| Calories | 75 | Fat | 2.5 g | Fiber | 1 g | Sodium | 25 mg | Total Carbohydrate | 12 g |
| Calories from Fat | 30% | Saturated Fat | 0.5 g | Cholesterol | 0 mg | Protein | 2.5 g | Sugars | 7 g |