

CULINARY WEEK

April 8–12, 2019

All Week – Free Classes

Tuesday – Free Lunch

Friday – Commons on Fire
Culinary Competition

Quick & Easy Desserts Hosted by Kim & Javier

Classic No-Bake Cookies

Ingredients

1/2 cup (115 grams) butter, cut into pieces
2 cups (400 grams) granulated sugar
1/2 cup (120ml) milk

1/4 cup (20 grams) unsweetened cocoa powder
1/2 cup (125 grams) creamy peanut butter
1 teaspoon vanilla extract
3 cups (300 grams) quick-cooking oats

Instructions

Before getting started, make sure to gather all of your ingredients and measure everything out. Line two large baking sheets with parchment paper and set aside.

Place the butter, sugar, milk, and unsweetened cocoa powder in a saucepan and heat over medium heat, making sure to stir often until the butter is melted and everything is well combined. Bring the mixture to a rolling boil and allow to boil for 60 seconds (make sure to set a timer!) stirring occasionally.

Remove from the heat, and stir in the peanut butter and vanilla extract until fully combined. Stir in the oats and mix until all of the oats are coated with the mixture and everything is well combined.

Drop spoonfuls of the mixture onto the prepared baking sheets (I like to use a 2 tablespoon cookie scoop). Allow to cool for 20-30 minutes, serve, and enjoy!