

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.

1 T	vanilla
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Stir in.

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

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