



Noreen's Kitchen

No Bake

Chocolate PB oat & Crispy Cookies

Ingredients

1 stick butter	1 teaspoon chocolate extract (optional)
1/2 cup evaporated milk	2 cups chocolate chips
1 cup granulated sugar	3 cups old fashioned oats
1 cup peanut butter	2 cups crispy rice cereal
(I used PB & Co's Crunch Time)	1 cup flaked coconut
1 teaspoon vanilla extract	

Step by Step Instructions

Melt butter in a large saucepan or stock pot.

Add peanut butter, sugar and evaporated milk stirring well to combine and bring to a boil.

Allow mixture to boil for approximately 1 minute.

Add in chocolate chips and stir constantly until melted and smooth.

Remove from heat and stir in extracts.

Add in the oats, crispy rice cereal and coconut and stir well until everything is completely incorporated.

Drop by spoonfuls or scoops onto baking sheets lined with parchment paper.

Wet your fingers and gently press the cookies down into a patty shape.

Allow cookies to cool at room temperature until solid. Approximately 1 hour.

Place cookies in an airtight container layering with parchment or waxed paper until ready to share or serve.

Enjoy!