



Long Livo

Vintage No-Bake Cookies

A quick, nostalgic treat that's as simple as stirring, chilling, and savoring.

10 min

Prep time

Easy

Difficulty

10 min

Total time

American

Cuisine

12

Servings

Dessert

Course

Ingredients

Main Ingredients

- ☐ 1 cup (225 g) unsalted butter, melted
- ☐ 1 cup (200 g) brown sugar
- ☐ ½ cup (120 ml) whole milk
- ☐ ¼ cup (30 g) unsweetened cocoa powder
- ☐ ½ cup (130 g) creamy peanut butter
- ☐ 2 teaspoons vanilla extract
- ☐ 3 cups (240 g) old-fashioned rolled oats
- ☐ ¼ teaspoon salt

Instructions

- 1 In a medium saucepan, combine melted butter, brown sugar, and milk. Stir over low heat until the sugar dissolves and the mixture begins to bubble, releasing a warm, caramel perfume.
- 2 Remove from heat and whisk in cocoa powder, peanut butter, vanilla, and salt until smooth; the broth turns glossy and aromatic.
- 3 Quickly fold in the rolled oats, ensuring each oat is coated. The mixture will look thick and slightly glistening.
- 4 Spoon heaped tablespoons onto a parchment-lined tray, flatten gently with the back of a spoon, and let cool.
- 5 Place the tray in the refrigerator for 20–30 minutes until the cookies are firm enough to lift.

Nutrition per serving

150 kcal

Calories

2 g

Protein

18 g

Carbs

8 g

Fat

Tips & notes

- If the mixture cools too quickly and hardens, gently re-warm it for a few seconds.
- For a richer flavor, toast the oats lightly before adding.
- You can dust the finished cookies with a pinch of extra cocoa for visual depth.