



Gluten-free Chocolate Peanut Butter Oat Cookies

(original recipe from <http://bakingdom.com/2010/03/no-bake-chocolate-peanut-butter-robins-nests.html>)

Ingredients¹:

½ c. (120 g) butter
1 ¾ c. (350 g) sugar
½ c. (125 mL) milk
¼ c. (25 g) cocoa powder
½ c. (125 mL) creamy peanut butter
1 tsp. (5 mL) vanilla
3 c. (270 g) certified gluten-free oat flakes

Directions:

1. Melt the butter over low heat, then add the sugar, milk, and cocoa powder.
2. Bring to a boil and cook for 1 ½ minutes.
3. Remove from heat and stir in the peanut butter and vanilla, making sure the peanut butter is all melted.
4. Stir in the oats and drop by spoonfuls onto cookie sheets covered with parchment or waxed paper.
5. Let set for an hour.

Makes about two dozen.

Variation – nests for Easter:

After letting the cookies set for 5 minutes, use your thumb to make a dent in the centre of each one. Once completely set, place small candy or chocolate eggs into each “nest”.

¹ Metric measures may be slightly off.