

Helergon Kitchen

Vintage No-Bake Cookies Recipe

10 min Prep time	**10 min** Total time	**12** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Dry Mixture

- [ ] 2 cups rolled oats
- [ ] 1/2 cup unsweetened cocoa powder
- [ ] 1/4 teaspoon salt

Wet Mixture

- [ ] 1/2 cup unsalted butter
- [ ] 1 cup brown sugar
- [ ] 1 teaspoon vanilla extract

Instructions

1. In a medium saucepan, melt the butter over low heat; add the brown sugar and stir until the mixture begins to bubble gently.
2. Stir in the cocoa powder, vanilla, and salt, letting the chocolate melt fully into a glossy glaze.
3. Remove the pan from heat and quickly fold in the rolled oats, making sure each oat is coated with the chocolate-butter mixture.
4. Spoon the mixture onto a parchment-lined tray, forming round cookies about 2 inches wide.
5. Let the cookies sit at room temperature until set; you can also chill for 5 minutes for a firmer texture.

Nutrition per serving

180 kcal	3 g	24 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a richer chocolate flavor, add an extra tablespoon of cocoa.
- For a hint of sea salt, sprinkle tiny crystals on top just before the cookies set.
- You can fold in dried fruit like raisins or cranberries for extra chew.