

5-INGREDIENT NO-BAKE PEANUT BUTTER OAT COOKIES

Makes 24 cookies (or 12 sandwich cookies)

INGREDIENTS

Basic no-bake peanut butter oat cookie recipe:

1 cup brown sugar
½ cup milk
¼ cup butter
3½ cups Bokomo Traditional Oats
1 cup peanut butter

For the chocolate-dipped cookies:

1 cup chocolate, melted
½ cup toasted Bokomo Traditional Oats

For the sandwich cookies:

1 tub (230g) cream cheese
¼ cup icing sugar
1 tsp vanilla essence

METHOD

1. Line a baking tray with baking paper and set aside.
2. Place the sugar, milk and butter in a pot over a low heat and stir until melted.
3. Turn up the heat and boil the mixture for a minute, then remove from the heat.
4. Stir through the oats and peanut butter.
5. Allow to cool before moulding tablespoons of the mixture into flat cookie shapes. Place on the baking paper and allow to set.

For the chocolate-dipped cookies:

1. Once cookies are set, dip them halfway in the melted chocolate and place back on baking paper. Sprinkle some toasted oats over the chocolate, if desired, and allow the chocolate to set. **Chef's Tip: Drizzle any extra melted chocolate over the cookies!*

For the cookie sandwiches:

1. Beat the cream cheese and icing sugar in a large bowl with an electric mixer on low speed.
2. Beat in the vanilla essence.
3. Place a blob of icing on half the oat cookies and sandwich them together with the remaining cookies.