

# No-Bake Cookies

**Servings:** 20 • **Size:** 2 cookies, 1 tbsp each • **Calories:** 105.9 • **Fat:** 2.3 g • **Carbs:** 18.8 • **Fiber:** 2.3 • **Protein:** 3.1 g • **Sugar:** 7.9 • **Sodium:** 12.2 mg

## INGREDIENTS:

- ✓ 2/3 cup sugar
- ✓ 1/2 cup unsweetened cocoa
- ✓ 2 tbsp Smart Balance Light butter
- ✓ 1/2 cup fat free milk
- ✓ 2 1/2 cups quick oats (for gluten free, use gluten free oats)
- ✓ 3/4 cup Better'n Peanut Butter
- ✓ 1 tsp vanilla
- ✓ powdered sugar, cocoa powder (optional)

## DIRECTIONS:

- Combine the first 4 ingredients (sugar through milk) and **boil** in a small sauce pan for 2 minutes.
- Remove** from heat and mix in oatmeal, Better n' Peanut Butter and vanilla.
- Drop** by tablespoons onto a wax paper or **roll** into balls with slightly moist hands and refrigerate overnight.
- The next day you can **roll** them in powdered sugar or cocoa powder if desired. Keep refrigerated if storing for several days.

Found on: [skinnytaste.com](http://skinnytaste.com)

