

# NO-BAKE GLUTEN-FREE PEANUT BUTTER COOKIES

## Ingredients

- 1 cup white sugar
- 2 Tbsp honey
- 1/4 cup butter
- 1/4 cup milk
- 1/4 tsp vanilla extract
- 1/2 cup peanut butter
- 1 3/4 cups gluten-free rolled oats

## Directions

1. Line 2 baking sheets with silicone baking mats, parchment paper, or wax paper.
2. In a small/medium saucepan, combine the sugar, honey, milk, and butter and heat until it comes to a boil, stirring occasionally. Once it comes to a boil, continue to let it bubble for another 3 minutes while stirring occasionally (time it!)
3. Add the peanut butter and continue to stir until it is completely melted in, another 1-2 minutes.
4. Remove from heat and add the vanilla extract and stir. Add the oats and stir until they are evenly coated.
5. Scoop the mixture onto the prepared baking sheets using a 1 or 1-1/2 Tbsp scoop.
6. Let the cookies sit undisturbed until they set. If it is really hot you can speed the process up by popping the cookies in the fridge or freezer.

Yields 18

Source: [personal]