



No Bake Cookies

- 2 c sugar
- 2 T peanut butter (creamy)
- 1/2 c milk
- 1/2 c butter
- 2 T cocoa powder
- 1 t vanilla extract
- 3 c quick oats (or 3 c cooked quinoa)
- 1/2 c chopped, dried mango (optional)

In a saucepan bring sugar, butter, milk and peanut butter to a boil. Boil for one minute and remove from heat. Add cocoa, vanilla and oatmeal (or quinoa). If using quinoa, add a bit of chopped, dried mango if desired for a more crunchy texture. Mix together well.

Line a baking sheet with parchment or wax paper and scoop spoonfuls of the cookie mixture onto the sheet. Refrigerate until hardened. (Make sure to pour some of the hot mixture into a nice coffee mug and eat with a spoon once slightly cooled!)