**No Bake Cookies without Peanut Butter**

**Cowboy Cookies**

1/2 c. sugar

2 Tbsp. milk

Pinch of salt

1 Tbsp. unsweetened cocoa

2 Tbsp. margarine

Mix together the sugar, milk, salt, cocoa, and margarine in saucepan. Bring to boil over medium heat. Boil 60 seconds. Remove from heat and add:

3/4 c. rolled oats

1/4 tsp. vanilla

Mix together well. Drop by teaspoonful’s on waxed paper. Allow to cool to set up. Enjoy!!

**Crunchy Munchy Goop**

2 cups white sugar

1/2 cup butter

1/2 cup milk

3 tablespoons cocoa powder

3 cups quick cooking oats

1 teaspoon vanilla extract

* Mix together sugar, butter or margarine, and milk in a saucepan. Bring to a boil and boil for one minute, stirring constantly.
* Remove from heat and mix in cocoa, quick oatmeal and vanilla. Drop by spoonful’s on waxed paper.

**No Bake Cookies**

1 C Sugar

2 T. + 2 ½ t. Cocoa

¼ C Milk

¼ C Butter

1 2/3 C Oatmeal

½ C Coconut (optional kind of)

In a large saucepan, melt butter. Add sugar and cocoa and combine well. Add milk. Bring to boil. Add remaining ingredients. Drop on wax paper. Let cool.

# No Bake Cookies

1/4 c. milk

1 c. sugar

1/4 c. margarine

2 Tbsp. light corn syrup

2 Tbsp. dry cocoa powder

1 1/2 c. quick cooking oats

1/2 tsp. vanilla

1. In a medium sized saucepan, combine milk, sugar, margarine and corn syrup.

2. Bring to a boil and boil for 2 minutes, stirring constantly. (Make sure to set your timer to track the 2 minutes.)

3. Remove from heat, and stir in cocoa, oats and vanilla.

4. Drop by spoonful’s onto wax paper. Let cool for about 10 minutes.

5. While the cookies are cooling, wash and dry all dishes and clean the kitchen area.

**No-Bake Energy Bites Recipe**

**Ingredients:**

* 1 cup (dry) oatmeal (I used old-fashioned oats)
* 2/3 cup coconut flakes
* 1/2 cup peanut butter
* 1/2 cup ground flaxseed or wheat germ
* 1/2 cup chocolate chips (optional)
* 1/3 cup honey
* 1 tsp. vanilla

**Method:**

Stir all ingredients together in a medium bowl until thoroughly mixed.  Let chill in the refrigerator for half an hour.  Once chilled, roll into balls of whatever size you would like.  (Mine were about 1″ in diameter.)  Store in an airtight container and keep refrigerated for up to 1 week.

**Oatmeal Munchies**

**Ingredients**

2 Tbsp. margarine

1/4 c. plus 2 Tbsp. sugar

2 Tbsp. brown sugar

2 tsp. cocoa

Pinch of salt

2 Tbsp. milk

2 Tbsp. butterscotch chips

1/4 tsp. vanilla

3/4 c. quick oats

2 Tbsp. flour

1. Line the jelly roll pan or cookie sheet with waxed paper.
2. In a small sauce pan combine margarine, white sugar, brown sugar, milk, cocoa, and salt.
3. Place sauce pan on burner with medium high heat. Stir with a wooden spoon.
4. Bring mixture to a boil and let it boil for one minute (begin timing when the first bubble rises from the bottom of the pan).
5. Remove pan from heat and place on heat-resistant surface.
6. Add butterscotch chips, vanilla, quick oats, and flour. Stir until well mixed. (Mixture should be moist and shiny. If mixture is dry and crumbly, add more milk 1 tsp. at a time until mixture is moist and shiny.)
7. Using two small spoons, scoop a small portion of mixture into one spoon; with the back of the second spoon, push the mixture onto your jellyroll pan or cookie sheet lined with waxed paper.
8. Allow mixture to cool in refrigerator before eating. (It sets up as it cools).