

# NO-BAKE COOKIES (YES, COOKIES) THAT ARE AMAZING

Yes, they're untraditional—and they're also a supereasy and delicious way to satisfy your cookie cravings without the need for an oven.

By Lynn Andriani | Published 05/24/2017 | oprah.com

## A Trendy Upgrade for a Classic

Oat-based cookies shake off their old-fashioned reputation with this recipe from **Addie Gundry's** new book, *No-Bake Desserts*. There's nary a raisin in sight—instead, these treats incorporate ingredients you don't normally see with oats but that work surprisingly well, such as espresso and coconut. You start by microwaving sugar, milk and butter; next, you pour the mixture over a bowl of oats, peanut butter, coconut, cocoa powder, espresso powder, vanilla and salt; then mix, spooning the dough into balls on a cookie sheet. Let them sit for an hour, until they're set, and enjoy.



## The Sweetest Use for Noodles

Dry chow mein noodles may seem like an unlikely cookie ingredient, but bear with us. The thin, lightly salted sticks have a satisfying crunch, and also take to melted chocolate—or melted anything, really—like a dream. In this recipe, **Gundry** combines them with butterscotch, peanut butter and white chocolate, and then stirs in some salted peanuts. She drops them in little “haystacks” on a baking sheet and lets them firm up for 20 minutes. The finished treats are sweet, salty and wonderfully crispy.

