

# Chocolate Cherry No-Bake Cookies Recipe

## Ingredients:

- 2 cups granulated sugar
- 1/2 cup milk
- 1/2 cup unsweetened cocoa powder
- 1/2 cup salted butter (1 stick)
- 1/2 cup peanut butter
- 3 cups quick-cooking oats
- 1/4 cup finely diced sweetened red cherries (I prefer Paradise Fruit Co.)
- 1 teaspoon vanilla extract



## Directions:

1. In a medium-sized saucepan over medium-high heat bring sugar, milk, cocoa powder, and butter to a rolling boil, stirring regularly. Once it reaches a rolling boil let the mixture boil for 2 minutes, stirring often.
2. Remove the saucepan from the heat and immediately add peanut butter, diced cherries, oats, and vanilla stirring to combine.
3. With a large spoon scoop out cookie-sized portions dropping them on a piece of parchment paper and adding one whole cherry to the center of each cookie. Allow the cookies to set at room temperature until they are completely cool and hardened.

**Notes:** These cookies don't last long in my house but if you have some left you can store cookies in an air-tight container at room temperature for up to one week. These no-bake chocolate cherry cookies can be frozen and stored for up to 3 months. Thaw to room temperature before devouring them!

A recipe from Erin Evans of [Mommy Suburbia](#).