

# After-School Snacks

## NEED KITCHEN EQUIPMENT AND UTENSILS:

- Food Processor or Blender
- 1 Sharp Chef or Paring (not serrated)
- Deep bowl or pot
- 2 Cookie sheets
- Wax or Parchment Paper
- 4 Mason Jars or Plastic Cups (8 oz)- not too tall!
- Small flower shaped cookie cutter (optional)
- Small skewers or large toothpicks
- Knife and cutting board to cut produce
- 1 Adult to always supervise!

## PREP FOR CLASS:

It is extremely important to be prepped and ready for class if you plan on cooking simultaneously with the chef. Please pre-measure ALL ingredients and have cooking equipment ready. This includes measuring dry ingredients, wet ingredients, prewashing produce, and peeling the carrot(s). Ingredients should be in bowls and ready to go.

# No-Bake Chocolate Sunbutter Oatmeal Cookies

*Yield: 24 cookies*

*Prep time: 5 minutes*

*Cook time: 7 minutes*

*Setting time: 30 min to 60 min*

## **INGREDIENTS:**

- 1 1/2 Cups White Sugar
- 1/2 Stick of unsalted butter
- 1/2 Cup milk
- 1/4 Cup Cocoa Powder
- 2/3 Cup Sunbutter
- 1 Tbsp. Vanilla Extract
- 3 Cups Quick Cooking Oats (or you could use Old-Fashioned oats for a chewier texture)
- 1/8 tsp salt

## **DIRECTIONS:**

1. Combine the butter, sugar, milk, and cocoa powder in a medium saucepan over medium heat. Whisk constantly until the butter melts. Once boiling, stop whisking and let boil for 1 minute.
2. Remove saucepan from heat and stir in peanut butter and vanilla extract until combined. Then, stir in oats and salt.
3. Allow mixture to sit for 5 minutes. This allows the oats to soak up some moisture.
4. During the 5 minutes, line two baking sheets with parchment paper or wax paper and make sure you have room in your refrigerator for at least one baking sheet.
5. Using a 1 Tablespoon Cookie Scoop (or a spoon), drop a tablespoon of dough onto the lined baking sheet. If desired, slightly flatten down with the back of a spoon. Repeat with the rest of the dough.
6. Refrigerate the cookies for 30-60 minutes.