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| ***No bake cookies (without peanut butter)***  *Makes about 1 to 2 dozen cookies*  **Ingredients:**  2 cups (500 mL) sugar  2 Tbsp (30 mL) cocoa powder  1/2 cup (125 mL) butter  1/2 cup (125 mL) milk  1 cup (250 mL) chocolate-hazelnut spread  1 Tbsp (15 mL) vanilla extract  2 1/2 cups (750 mL) cups oats  **Directions:**  1)**Spread wax paper onto a baking sheet or tray.** Cover a standard baking sheet with a sheet of wax paper. Store the baking sheet in the refrigerator while not in use..  2)**Boil together the sugar, cocoa, butter, and milk.** Combine these four ingredients together in a heavy saucepan and heat over medium-high until it boils. Let boil for 1 minute, stirring continuously.  3) **Add the chocolate-hazelnut spread, vanilla, and oats.** Reduce heat to medium-low and add the remaining ingredients. Mix well until thoroughly combined. Remove from heat and turn of the stove as soon as the ingredients are mixed.  4) **Drop the mixture onto the prepared wax paper.** Use a teaspoon or tablespoon to drop dollops of the cookie "dough" onto your prepared wax paper.  This mix can make roughly 12 large cookies to 24 smaller cookies.  5) **Cool until hardened.** Place the cookies in a refrigerator and cool for at least 30 minutes before enjoying. | ***No bake cookies (without peanut butter)***  *Makes about 1 to 2 dozen cookies*  **Ingredients:**  2 cups (500 mL) sugar  2 Tbsp (30 mL) cocoa powder  1/2 cup (125 mL) butter  1/2 cup (125 mL) milk  1 cup (250 mL) chocolate-hazelnut spread  1 Tbsp (15 mL) vanilla extract  2 1/2 cups (750 mL) cups oats  **Directions:**  1)**Spread wax paper onto a baking sheet or tray.** Cover a standard baking sheet with a sheet of wax paper. Store the baking sheet in the refrigerator while not in use..  2)**Boil together the sugar, cocoa, butter, and milk.** Combine these four ingredients together in a heavy saucepan and heat over medium-high until it boils. Let boil for 1 minute, stirring continuously.  3) **Add the chocolate-hazelnut spread, vanilla, and oats.** Reduce heat to medium-low and add the remaining ingredients. Mix well until thoroughly combined. Remove from heat and turn of the stove as soon as the ingredients are mixed.  4) **Drop the mixture onto the prepared wax paper.** Use a teaspoon or tablespoon to drop dollops of the cookie "dough" onto your prepared wax paper.  This mix can make roughly 12 large cookies to 24 smaller cookies.  5) **Cool until hardened.** Place the cookies in a refrigerator and cool for at least 30 minutes before enjoying. |