



Montana Gluten Free Processors
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Gluten Free Chocolate Oatmeal No-Bake Cookies

Ingredients:

3 cups Montana Gluten Free Raw Oatmeal*
2 cups sugar (raw or white)
½ cup cocoa
1 stick butter (½ cup)
½ cup milk or almond milk
1 tsp vanilla
½ cup peanut butter OR almond butter
Optional ingredients: craisins, raisins, nuts, dried fruits to taste

Directions:

- Combine sugar, cocoa, butter and milk in saucepan.
- On medium heat, bring to a rolling boil.
- Boil 2 minutes – stirring constantly.
- Remove from heat.
- Stir in peanut or almond butter, vanilla, oatmeal, and desired optional ingredients.
- Drop by spoonful on well-greased (or waxed paper covered) cookie sheets.

Makes 3-5 dozen depending on extra ingredients added.

Note: ½ cup Montana Gluten Free Oat Bran or Cream of Oats may be substituted for ½ cup Raw Oatmeal.