

The DISH



VICKI RASMUSSEN

FOOD COLUMNIST
vickir@windomnews.com

Do you ever need a quick treat with not a lot of ingredients, but ingredients that you'd normally have on hand?

Well, I signed up again to bring treats to our church and if you know me, I always want to make sure to bring plenty — I'd hate to run out! So, as a last minute scramble to find something quick and easy to make, just in case, I found a whole bunch of no-bake recipes.

I made the Muddy Buddy Cookies. They are super easy and delicious, and I'll definitely be saving all these recipes to use in a pinch.

No Bake Muddy Buddy Cookies

2 cups semi-sweet chocolate chips
½ cup creamy peanut butter
5 cups Rice Krispies cereal
½ cup powdered sugar

In a glass bowl, melt chocolate and peanut butter in the microwave, stirring every 30 seconds until melted and smooth. Gently stir in the cereal until evenly coated.

Drop, by heaping spoonfuls, onto a parchment lined cookie sheet. Chill until completely set.

Place cookies in a large zip top bag and add powdered sugar. Gently shake until cookies are covered in the sugar. Store in the refrigerator or in a cool place.

No Bake Caramel Cookies

2 cups granulated sugar
¾ cup butter
2/3 cup evaporated milk
3.4 oz. instant butterscotch pudding mix
3½ cups oats
Dash salt
1 cup semi-sweet chocolate chips
½ cup toffee chips

Bring sugar, butter and evaporated milk to a rolling boil over medium heat. Stir frequently. Remove from heat and add oats, dry pudding and salt. Let sit for a few minutes until it cools a little bit.

Line a cookie sheet with wax paper. Add chocolate chips and toffee chips to cookie mixture. Gently stir, being careful to not over stir or the chocolate chips will be totally incorporated.

Drop, by cookie scoopfuls, onto wax paper. Sprinkle a little bit of sea salt over cookies. Let sit for at least 15 minutes.

No Bake Peanut Butter Pretzel Cookies with Chocolate Chips

1 cup light corn syrup
1¼ cup peanut butter
1 cup sugar
1 tsp. vanilla
Dash sea salt
3 cup Rice Krispies cereal
1 cup coarsely chopped pretzels
1 cup semi-sweet chocolate chips
Dash of sea salt, for tops

Line a baking sheet with parchment paper.

Measure cereal and pretzels into a large measuring cup or a bowl. Add peanut butter, sugar and corn syrup to a large pan. Cook over medium heat until smooth and creamy, stirring occa-

sionally.

Remove from heat. Add vanilla and a dash of sea salt. Stir. Add cereal and pretzels. Gently toss until coated.

Let cereal mixture sit for 3-5 minutes until it has cooled a little. It needs to be cooled enough that the chocolate chips don't get completely melted (a little is OK) — but you want to move to the next step before the cookies are completely set up, too. It's a little tricky!

Add chocolate chips and quickly and gently toss to incorporate. Scoop cookies onto lined baking sheet. Let sit until cool and firm.

Note: Whatever you do, make sure you don't boil the peanut butter/sugar mixture. It will make the cookies hard.

Peanut Butter No Bake Cookies

2 cups granulated sugar
½ cup skim milk
½ cup unsalted butter
1 tsp. vanilla extract
Pinch of salt
½ cup creamy peanut butter
3 cups quick cook oatmeal
1½ cups Reese's Pieces candy

In a large pot, add sugar, milk and butter. Bring to a boil over medium high heat. Boil for one full minute. Remove from heat.

Add vanilla, salt and peanut butter. Stir until smooth. Fold in oats, stirring until completely combined. Fold in candy.

Lay out a large piece of parchment paper on counter. Using two spoons, drop cookie dough, by large tablespoon, onto paper. Allow to set (about 20 minutes). Store in a covered, airtight container.

Avalanche Cookies

2 cups white chocolate melting disks
½ cup creamy peanut butter
1 cup miniature marshmallows
3 cups Rice Krispies cereal
1½ cups miniature chocolate chips

Melt the white chocolate in a large microwave safe bowl in 30 second increments until completely melted and smooth when stirred. Then add in the peanut butter and marshmallows and stir well until smooth. Then let cool for 2 minutes.

Add in the Rice Krispies cereal and half cup of the chocolate chips and stir gently until combined. Then scoop with a 2 Tbsp. measure onto a baking sheet lined with parchment paper and sprinkle remaining chocolate chips on top immediately. Let harden completely before serving.