

Chocolate Oatmeal No-Bake Cookies Recipe

<https://moneysmartfamily.com/money-saving-tips/dessert-recipes-family-favorites/#oatmeal>



We first tasted this delicious, addictive chocolatey recipe when our friend Roma made them more than 30 years ago. We call them Roma's; you'll call them delicious. They are great for summer because you don't have to turn on your oven. They're cooked in a pot on the stove and then put into the refrigerator or freezer to firm up.

Ingredients:

- 2 cups Sugar
- ½ cup Milk
- ½ cup baking cocoa
- ½ cup Margarine or Butter
- 1 tsp Vanilla extract
- Pinch of Salt
- 3 cups Oats

Directions:

Combine sugar, milk, and cocoa in a large pan and bring to a rolling boil. Boil for 2 minutes and take off heat. Add margarine and stir until melted. Add remainder of ingredients. Drop by spoonful onto wax papered cookie sheets. Refrigerate for 2 hours.
Makes approximately 40 cookies.