

# No Bake Items

These are recipes that should require no baking. There are several that use the microwave, and some are just ready to mix up. All recipes have been found on the internet. Have fun!

## EASY NO BAKE DESSERT

- 1 angel food cake (purchased)
- 2 cans lemon pie filling
- 1 (8oz.) Cool Whip

Use a sharp knife and slice cake into 20 slices. Spread 10 slices with pie filling. Top with remaining slices. Mix remaining pie filling with Cool Whip. Spread on top of each portion.

## MARIANNE'S EASY PINEAPPLE NO BAKE DESSERT

- 1 (14 oz.) can condensed milk
- 1 (8 oz.) Cool Whip
- 1 (20 oz.) can crushed pineapple, drained
- 1 c. chopped pecans or walnuts
- 1/4 c. lemon juice or concentrate
- Keebler's butter crust pie (pre-baked)

Mix together. Pour into pie shell. Refrigerate overnight. Makes 2 pies. Can add food coloring.

## EASY ANGEL DESSERT

- 1 angel food cake, already baked
- 1 (8 oz.) pkg. cream cheese
- 1 tsp. vanilla
- 1 c. powdered sugar
- 1 (16 oz.) carton Cool Whip
- 1 (30 oz.) can cherry pie filling

Tear cake and put pieces into the bottom of a 9"x13" pan. Beat cream cheese, sugar and vanilla. Fold in Cool Whip. Spread over cake. Top with cherry pie filling. Chill overnight.

## CHOCOLATE ECLAIR DESSERT

- 2 sm. pkg. instant French vanilla pudding
- 3 c. milk
- 1 tsp. vanilla
- 8 oz. Cool Whip, thawed

Beat pudding as directed with 3 cups milk and 1 teaspoon vanilla. Fold into Cool Whip.

In 13 x 9 inch pan layer as follows: 1) Whole graham crackers. 2) Pudding mixture. 3) Whole graham crackers. 4) Pudding mixture. 5) Whole graham crackers. 6) Frosting.

### **FROSTING:**

- 2 oz. unsweetened baking chocolate
- 3 tbsp. butter
- 2 tbsp. white Karo syrup
- 1 1/2 c. powdered sugar
- 1 tsp. vanilla
- Milk to make easy spreading consistency

## NO BAKE COOKIES FOR MICROWAVE

- 1/2 c. butter
- 1/2 c. milk
- 4 tbsp. cocoa
- 2 c. sugar
- 1/2 c. peanut butter
- 3 c. quick oats

Microwave butter, milk, cocoa and sugar in large bowl on high for 3 minutes. Stir, microwave for 2 more minutes. Remove from heat. Add peanut butter, stir until melted. Add oats and stir. Drop by spoonfuls onto cookie sheet covered with waxed paper. Refrigerate until cool. Makes 24 large cookies. This one is easy enough for kids to do.

## MICROWAVE PEANUT BUTTER AND JELLY COOKIES

- 1 c. flour
- 1/2 c. chunky peanut butter
- 1/3 c. sugar
- 1/4 c. butter, cut up
- 2 tbsp. water
- 3 tbsp. grape jelly

1. Blend flour, peanut butter, sugar and butter in food processor until combined. Add water through feed tube until mixture holds together.

2. Roll dough into 1-inch balls.

3. Arrange evenly on 2 round microwave-proof plates. Press balls with handle of wooden spoon to make depression.

4. Microwave for 2 minutes on high.

5. Turn plate and microwave 1 1/2 minutes.

6. Press cookies again with spoon and fill with 1/4 teaspoon of jelly.

7. Microwave again for 30 seconds.

8. Cool completely on plate.

9. Repeat with second batch.

Makes 30 cookies.

## QUICK MICROWAVE COOKIES

Put in 2 cups measuring cup:

- 1 c. chocolate chips
- 2 tbsp. Crisco

Cover and microwave at 50% power for 2 1/2-3 1/2 minutes until chips are shiny and soft - they will not lose their shape. Stir well.

Put peanut butter between 2 Ritz crackers - dip into chocolate mixture, coating well. Stand them on their side on waxed paper until set. Makes 15-17 cookies!

Can use coating on pretzels, bananas, strawberries - or your own favorite!

## LOW CALORIE MICROWAVE PEANUT BUTTER COOKIES

3/4 c. diet butter  
1/2 c. chunky style peanut butter  
1/2 c. brown sugar, packed  
18 pkgs. Equal brand sweetener  
3 eggs  
1/4 c. skim milk  
1 tsp. vanilla  
1 1/2 c. flour  
1 tsp. baking soda  
1/2 tsp. salt  
1 3/4 c. quick cooking oatmeal

Cream together the butter, peanut butter, brown sugar and sweetener until light and fluffy. Add eggs, 1 at a time and beat well after each addition. Blend in milk and vanilla. Thoroughly stir together flour, soda and salt; add to the creamed mixture and beat well. Stir in oatmeal. Drop by teaspoon onto waxed paper on microwave oven glass tray. Be sure to make cookies small. Cook a dozen at a time on full power for 45 to 60 seconds or until firm, but slightly moist. Allow to cool slightly before removing from waxed paper. Repeat with remaining dough. Makes 7 dozen, 30 calories per cookie.

## MICROWAVE HOLLY COOKIES

1 bag miniature marshmallows  
1 stick butter  
1 tsp. vanilla  
8 c. cornflakes  
Green food coloring  
Red cinnamon candies

In large casserole - microwave butter 45 seconds on high. Add marshmallows. Stir to coat. Microwave 3-5 minutes, stirring twice. Add vanilla and food coloring. (Add enough food coloring to create a bright green for a festive looking cookie.)

Add cornflakes, 1 cup at a time. Stir to coat with green. Drop by teaspoonfuls onto wax paper. Place 3 red cinnamon candies on each cookie. Let cool. Store in covered container with wax paper between each layer.

## MICROWAVE PEANUT BUTTER AND JELLY COOKIE-WICHES

1/2 c. butter  
1/2 c. peanut butter  
1/2 c. sugar  
1/2 c. brown sugar, firmly packed  
1 egg  
1 1/2 c. all-purpose flour  
3/4 tsp. baking soda  
1/2 tsp. baking powder  
1/4 tsp. salt  
Jam or jelly

Mix together butter, peanut butter, sugars, and egg. Blend in remaining ingredients except jelly. Cover and chill. Shape dough in small balls. Place 12 balls on baking sheet lined with waxed paper.

Cook in microwave oven for 1 1/2 minutes. Cookies should still be slightly moist. Let cookies cool a little before removing them from waxed paper. When cooled, sandwich cookies together with jelly or jam filling.

## MICROWAVE RITZ CRACKER COOKIES

- 1 pkg. chocolate almond bark
- 1 box Ritz crackers
- 1 sm. jar peanut butter

Melt several squares almond bark in a glass bowl in the microwave until melted when stirred. Spread peanut butter between 2 Ritz crackers. Sandwich together. Dip crackers into melted chocolate almond bark. Place on a cookie sheet. Remove when chocolate coating is hardened. Variation: Instead of Ritz crackers, Wheat Thins also work well.

## MICROWAVE SUGAR COOKIES

- 3/4 c. butter
- 1 c. sugar
- 2 eggs, beaten
- 1 tsp. vanilla
- 2 2/3 c. flour
- 2 tsp. baking powder
- 1/2 tsp. salt

Soften butter (15 seconds in microwave). Cream butter; gradually add sugar. Cream until fluffy; beat in eggs and vanilla. Toss flour, baking powder, and salt to mix; add to creamed mixture and combine well.

Chill dough 1 hour until firm. Roll out to 1/4-inch thickness. Cut in shapes. Arrange 8 cookies in a ring on waxed paper. Cook 2 minutes on HIGH. Yield 3-4 dozen.

## MICROWAVE CHOCOLATE CHIP COOKIES

- 1/4 c. oil
- 1 c. dark brown sugar, packed
- 2 eggs
- 1 tsp. vanilla
- 1 1/2 c. Bisquick
- 1/2 c. chocolate chips
- 1/4 c. chopped nuts

Stir sugar, eggs and vanilla into oil. Blend until lumps dissolve. Stir in Bisquick until blended. Fold in chocolate chips and nuts.

## MICROWAVE CHOCOLATE OATMEAL COOKIES

- 2 c. sugar
- 1/2 stick butter
- 1 c. peanut butter
- 3 tbsp. cocoa
- 1/2 c. milk
- 1 c. oats (minute oats)

Mix together. Cook on high for 3 minutes. Stir. Cook on high 3 more minutes. Stir in peanut butter and oats. Drop by spoonfuls on wax paper.

## NO BAKE COOKIES - MICROWAVE

In large Pyrex measure: 1/2 c. evaporated milk, undiluted 1/4 c. butter

Cook until bubbling, about 4 minutes. Add 1/2 cup chunky peanut butter, 2 minutes more. Remove and add: 1/4 tsp. salt 1/2 c. peanuts. Drop by teaspoon in wax paper.

## NO-BAKE COOKIES (MICROWAVE)

- 2 c. sugar
- 1/4 lb. (1 stick) butter
- 1/2 c. cocoa
- 1/2 c. milk
- 3 c. quick cooking oatmeal
- 1 c. coconut or peanut butter

In 2-quart casserole, combine sugar and cocoa. Stir in milk, then add butter, cut into pieces. Cook on high for 3 minutes, uncovered, or until boiling. Stir, then cook 3 minutes on high, stirring every minute. Add oatmeal and coconut (or peanut butter or enough of both to measure 1 cup). Cook on high 1 minute. Drop by spoonfuls onto wax paper to harden.

If it is a warm or humid day, or you're in a hurry, they may need to be refrigerated to harden.

## MICROWAVE FOUR LAYER COOKIES

- 1 pkg. Keebler's club crackers
- 2/3 c. white sugar
- 1/2 c. brown sugar
- 1 stick butter
- 1 c. graham cracker crumbs
- 1/4 c. milk
- 1 tsp. vanilla
- 2/3 c. peanut butter
- 1/2 c. semi sweet chocolate chips
- 1/2 c. butterscotch chips

Lightly grease 9 x 13 pan. Place first layer of crackers in bottom of pan. In a large glass bowl, melt butter in microwave. Add sugars, graham cracker crumbs, milk and vanilla. Stir together. Cook on high for 5 minutes. Stir 3 times. Spread on top of crackers. Next place second layer of crackers. Then melt peanut butter, chocolate and butterscotch chips in microwave for 2 minutes or until melted. Pour onto second layer of crackers. Cool in refrigerator until chocolate sets. Cut into squares.

## CHRISTMAS PRETZEL COOKIES

- 2 lbs. white chocolate bark (can be melted in microwave or double boiler)
- 8 to 10 oz. long stick pretzels, broken into 3
- 2 c. Rice Krispies & 2 c. Captain Crunch (or 4 c. Rice Krispies)
- 1 c. Spanish peanuts (or any nuts)
- Wax paper

Mix everything together. Pour melted bark over all and spoon out on wax paper to form candy. Candy will harden as it dries.

## COOKIE CANDY TURKEYS

- 12 chocolate candy stars
- 12 caramels, unwrapped
- 12 scalloped chocolate frosted shortbread cookies
- 12 pieces candy corn

**MICROWAVE DIRECTIONS:** To make each turkey, place chocolate star, point side up, on work surface. Place one caramel on microwave-safe waxed paper; microwave on high for 5 to 10 seconds or just until slightly softened. Place softened caramel on top of chocolate star, pressing down so they stick together.

To make the tail, press chocolate cookie, striped side facing forward, firmly against the soft caramel to stand upright. Press candy corn on top of caramel to resemble turkey's beak. Makes 12 cookies. 1 cookie = 110 calories.

## COOKIES N CREAM CHEESE CAKE

### CRUST:

1 1/2 c. Oreo crumbs (15 cookies)

2 tbsp. butter, melted

Combine crumbs and butter. Press into 9 x 2 inch pan. Pat down to firm. Microwave on high 1 to 2 minutes. (Turn 1/4 halfway through cooking time.) Set aside.

### FILLING:

2 (8 oz.) cream cheese, softened

1/2 c. sugar

1 tbsp. flour

3 eggs

1/4 c. whipping cream

1 tsp. vanilla

Beat cream cheese until fluffy. Add sugar and beat until creamy. Blend in flour and eggs until smooth. Stir in whipping cream and vanilla, (do not "Whip" cream). Pour half of filling over crust. Sprinkle 1 cup (8 cookies) coarsely crumbled Oreo cookies over filling. Add remaining filling. Microwave on medium 12 minutes. Turn 1/4 turn. Microwave 12 to 14 minutes. Combine: 1/4 c. sugar 1/2 tsp. vanilla

Blend well. Pour over hot cake. Chill cake.

### GLAZE:

1 (6 oz.) pkg. semi-sweet chips

3/4 c. whipping cream

1 tsp. vanilla

Combine chips, whipping cream and vanilla. Heat in 1 quart pan on full power 2 to 3 minutes (until chocolate is melted and cream scalded). Blend in vanilla and stir until smooth. Refrigerate for 10 minutes. Spread on cheese cake, chill.

## QUICK AS A WINK COOKIES

3 dozen rectangular-shaped shortbread or biscuit-type cookies

1 (9 oz.) pkg. miniature chocolate bars, unwrapped

Multi-colored sprinkles

Cover a 9x10 microwave safe plate with sheet of wax paper. Arrange 10 cookies in a circle around outer edge of plate. Top each cookie with a miniature chocolate bar. Place in microwave oven, set on HIGH and cook for 1 minute. If chocolate is not soft enough to spread, microwave for 30 seconds more.

With a knife, spread chocolate to frost the top of cookie. Sprinkle with sprinkles. Refrigerate until chocolate hardens. Makes 3 dozen.

## PEANUT BUTTER NO BAKE COOKIES

1/2 cup corn syrup

1/2 cup sugar

1/4 cup butter

1/2 peanut butter

3 1/2 cups Rice Krispies

Cook corn syrup, sugar, and butter in a saucepan over medium heat until mixture comes to a boil, stirring often.

Remove from heat and stir in the peanut butter until melted.

Stir in Rice Krispies and drop them by the spoonful onto a cookie sheet sprayed with Pam.

Refrigerate until firm.

## CHOCOLATE NO-BAKE COOKIES

1/4 c. cocoa  
1/2 c. shortening  
2 c. sugar  
1/8 tsp. salt  
1 tbsp. vanilla  
1/2 c. milk

Boil ingredients together in a saucepan for 2 minutes. Pour this mixture over 3 cups of uncooked quick oats and 1/2 cup coconut in a bowl. Mix well. Drop by teaspoonfuls onto waxed paper. No baking is needed.

**CHOCOLATE NO-BAKE COOKIES (Light chocolate kind) :**

Substitute 1 tablespoon cocoa for the 1/4 cup cocoa and this will give you a lighter chocolate cookie. Follow remainder of recipe above.

You may wish to add raisins, peanuts, small bits of fruit, etc. by 1/2 or 1/4 cupfuls to any of the recipes above.

## NO BAKE WHITE BARK COOKIES

1 lb. white bark  
1/2 c. crunchy peanut butter  
1 c. Rice Krispies  
1 c. mini marshmallows  
1 c. dry roasted nuts

Cut up the bark and put it and the peanut butter in a casserole, place in a 300 degree oven to melt (about 10 minutes).

Meanwhile mix the remaining ingredients. When bark and peanut butter are melted, mix together and pour over the other ingredients. Mix well. Drop by teaspoonful on waxed paper. Makes about 40-50 cookies.

If you cannot find the white bark, you can substitute the vanilla milk chips in the baking section of the grocery store.

## NO MESS, NO BAKE COOKIES

2 tbsp. cocoa Nestles Quik  
2 c. sugar  
1/2 c. milk  
1 stick of butter  
1/2 c. peanut butter  
1 tsp. vanilla flavoring  
3 c. oats, uncooked

About 4 sheets 11x14" long wax paper

Let mom bring to a boil all ingredients on the above left. Once it boils and all is dissolved, let mom remove from heat. Then you can help by adding all ingredients on the above right then mix very well. Best results use a big bowl or 10 quart pot to mix in. Then all you have to do is take a spoon and drop any size any shape onto your wax paper in 20-30 minutes you have your delicious No Bake Cookies.

## NO BAKE COOKIES

1/2 c. milk  
1/2 c. butter  
2 c. sugar

Bring above ingredients to a boil for 90 seconds. Take off heat.

Stir in: 1 tsp. vanilla 4 c. oats

Drop by spoonfuls on cookie sheet. Let stand until hardened.

For variety add coconut, raisins, or nuts, etc.

For chocolate no-bake cookies, add 3 tablespoons of chocolate in with sugar and milk mixture.

For chocolate min-flavored cookies, add 1 teaspoon peppermint in chocolate, sugar, and milk mixture.

## NO-BAKE CHOCOLATE CHIP COOKIES

1 lb. milk chocolate  
4 oz. unsweetened baking chocolate  
2 c. Rice Krispies  
2 c. pecans, coarsely chopped

In top of double boiler, melt chocolate. You can use a microwave, too. Stir in the Rice Krispies and pecans. Remove from heat and drop by teaspoonfuls onto cookie sheets or trays covered with wax paper. Let stand until hardened. Refrigeration speeds up hardening. Makes 5 dozen. Tastes like candy.

## CARAMEL NO BAKE COOKIES

1/4 lb. butter  
2 c. brown sugar  
1/2 c. milk

Mix and bring to a boil for 1 minute, stirring constantly. Remove from heat and stir in.

1/2 c. peanut butter  
3 1/2 c. quick oats  
1 c. coconut  
1 tsp. vanilla

Drop by teaspoons on waxed paper and chill.

## COOKIES YOU DON'T BAKE

1/2 c. milk  
1/2 c. butter  
1/2 c. cocoa  
2 c. sugar

Boil together 1 1/2 minutes, bubbling. Then add: 2 tbsp. peanut butter 1 tsp. vanilla

Beat and drop by spoonfuls onto wax paper.

## GRAMMIE DAVIS' NO BAKE PEANUT BUTTER COOKIES

1/2 c. butter  
2 c. sugar  
1/2 c. milk  
3 tbsp. cocoa

Stir butter, sugar, milk and cocoa together and boil one minute. Take off fire and add: 1/2 cup peanut butter (1 cup coconut may be substituted) and 3 cups quick cooking oatmeal. Mix and drop by spoonfuls onto wax paper.

## NO - BAKE COOKIES

2 c. graham crackers, finely rolled  
2 sm. pkgs. miniature marshmallows  
1 lb. dates, chopped  
2 c. Eagle Brand Milk  
3 c. nutmeats  
2 c. coconut, shredded

Mix all ingredients except nutmeats and/or coconut with wet hands. Roll into small balls. Roll in finely chopped nutmeats or coconut. Store in refrigerator overnight. Coconut may be colored. (I used red and green at Christmas.)

## NO BAKE CORN FLAKE COOKIES

1/2 c. sugar  
1/2 c. white syrup

Bring to boil; remove from heat. Add 2/3 cup peanut butter. Blend well. Add 3 cups corn flakes. Drop by teaspoonfuls onto waxed paper.

Baked, but easy. ☺

## CAKE'N BAKE COOKIES

1 stick butter, softened  
1 lg. egg  
1 cake mix (this is the fun part, ANY kind of cake, can have lots of different flavored cookies)

Stir butter and egg together, add cake mix and stir to make cookie dough. (If real dry, add 1 more egg, NO LIQUID). Roll like sugar cookie dough (log style). Refrigerate for at least 2 hours so cookie dough will slice. Bake at 350 degrees on ungreased cookie sheet 6 to 8 minutes. COOKIES WILL DOUBLE IN SIZE. Can make several kinds of dough and freeze to have on hand when FAST cookies are needed.