

21 FUSS-FREE

Easy Desserts



NO BAKE
RECIPES

No Bake Recipes: 21 Fuss-Free Easy Desserts

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Letter from the Editors

Dear Cooking Enthusiast:

There are no desserts easier to make than fuss-free no bake recipes. Perfect any time of year, these toothsome treats will become your family's favorite with each savory bite. From decadent dessert bars, to luscious pies, there are a variety of no bake desserts in this cookbook that will be considered blue ribbon winners.

The best part about dinner is the delightful treat that follows - the meal of the day that you've worked for and deserve. And with each blissful tasting of these no bake desserts, take in the joy of being with your loved ones and eating something that is truly exquisite. Know that you have satisfied your family with the best recipes that took you no time to prepare and took you to a place of comfort and ease. There's a saying that we like to say "No Bake. No Worries." Experience this feeling for yourself with our brand new no bake cookbook. There's a reason why nobody likes to miss dessert: it may be the only food that brings pure enlightenment to the body and soul.

End your meal with a slice of silky pie or a chocolaty, dream worthy cookie that hits the spot, and enjoy one of our delicious no bake recipes. From the time you put down your fork and finish your last bite of dinner, to the time you have enough room for dessert, let your sweet tooth take over your desires and indulge in a simple homemade dessert. Forget about the day and simply relax while enjoying every bite. We guarantee you'll travel to a place of heavenly dessert bliss.

For more no bake recipes and fuss-free easy desserts, be sure to visit [RecipeLion.com](https://www.recipeLion.com). While you're there, subscribe to our free newsletter, [Quick and Easy Recipes](#), to get free recipes delivered to your inbox every week.

Happy Cooking!

Sincerely,

The Editors of RecipeLion

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No Bake Pie Recipes

Creamy No Bake Peanut Butter Pie

By: [Tina from Mommy's Kitchen.](#)



Take a look at your new guilty pleasure and enjoy every slice of Creamy No Bake Peanut Butter Pie. With a chocolaty cookie crust, a cream cheese and peanut butter filling and a delicious whipped topping, it's no bake recipes like this one that keep you coming back for more. Plus, to make things even more heavenly, the cake is then topped with little chunks of peanut butter cups. It doesn't get any better than that. So, cut a slice and indulge in a creamy slice of pie. You deserve it.

Ingredients

- 2 – (8-ounces) packages cream cheese, softened
- 1 cup of sugar
- 2/3 cups creamy peanut butter
- 2 cups of whipped topping
- 14 peanut butter cups, divided
- 1 chocolate crumb crust, Oreo crust

Instructions

1. In a small bowl, beat the cream cheese, sugar and peanut butter until light and fluffy.
2. Fold in whipped topping.

3. Coarsely chop half of the peanut butter cups; stir into cream cheese mixture.
4. Spoon into crust. Quarter remaining peanut butter cups; arrange over the top.
5. Refrigerate for at least 4 hours before serving.

[Amish Style Strawberry Pie](#)

Fruity and delicious, this classic Amish recipe will become a household favorite. Easy to make your family will want it for dessert every night.

Ingredients

- 1 1/2 cups water
- 3/4 cup sugar
- 2 tablespoons of cornstarch
- 3 tablespoon strawberry gelatin
- 1 teaspoon lemon juice
- 1 quart fresh strawberries
- whipped cream for topping (optional)
- 1 9-inch baked and prepared pie crust

Instructions

1. Boil together water, sugar and cornstarch for 1 minute.
2. Remove from heat and add gelatin and lemon juice.
3. Cool slightly and add strawberries.
4. Pour into cooled 9" baked pie crust.
5. Serve with whipped cream (optional).

[Creamy Frozen Lime Pie](#)

This creamy frozen pie is a great no-bake summer dessert. It's tasty and refreshing and makes the perfect finish to a grilled meal or picnic.

Ingredients

- 8-inch prepared graham cracker crust
- 8 ounces cream cheese, softened
- 14 ounce can sweetened condensed milk
- 1 cup evaporated milk
- 1/2 cup lime juice (about 3 medium limes)
- 1 teaspoon grated lime zest
- Lime slices, for garnish

Instructions

1. Beat cream cheese in small mixing bowl until smooth. Gradually add sweetened condensed milk and evaporated milk; beat until smooth.
2. Add lime juice and lime peel; beat on medium speed for 1 minute.
3. Pour into crust; freeze for at least 2 hours or until firm. Let stand at room temperature for 10 to 15 minutes. Garnish with lime slices. Serve immediately.

[Chocolate Afternoon Delight](#)



A pie recipe that will have you eating slice after slice, you don't want to pass up on this one. Rich and creamy, it is easy to make and even easier to enjoy. If you love chocolate or love to just eat sweets this is the recipe for you.

Ingredients

- 1 cup mini chocolate chips (semi-sweet)
- 1/2 cup sugar
- 8 ounces tub Cool Whip non-dairy topping
- 1/3 cup milk
- 1 (8-ounce) package cream cheese, softened
- 1 Oreo pie crust (6-ounce) package (see directions for any necessary baking)
- 1 teaspoon vanilla extract
- 1/2 cup chopped walnuts
- 1/3 cup cocoa powder

Chilling Time: 4 hours

Instructions

1. Beat softened cream cheese, sugar, cocoa powder, milk and vanilla extract until fluffy.
2. Mix in 1/4 cup of nuts and 1/4 cup of small chocolate chips in with pie mixture.
3. Spoon mixture into an Oreo cookie crust. Spread Cool Whip topping over the pie mixture, forming slight mound.

4. Garnish top of pie with remaining nuts and mini chocolate chips (if desired).
5. Refrigerate 2 to 4 hours and serve.

White Chocolate Silk Pie

By: [Campbell's Kitchen](#).



This luxurious pie features a cookie-pecan crust and a creamy white chocolate filling. It takes just 20 minutes to prepare before it chills in the fridge. It's a perfect no bake dessert that the family will devour.

Serves: 8

Preparation Time: 15 min

Chilling Time: 4hrs

Ingredients

- 1 (6-ounces) Pepperidge Farm Milano Cookies
- 1/2 cup finely chopped pecans
- 3 tablespoon butter, melted
- 2 (4-ounces each) bars of white chocolate, coarsely chopped
- 1 3/4 cups milk
- 2 cups thawed frozen whipped topping
- 3/4 cup white sugar
- Fresh raspberries and shaved white chocolate, to taste
- 1 (3.4-ounces) box of vanilla instant pudding mix and pie filling mix

Instructions

1. Place 7 cookies into a re-sealable plastic bag. Seal the bag and crush the cookies with a rolling pin.

2. Pour the crushed cookies into a medium bowl. Stir in the pecans and butter.
3. Press the mixture into the bottom and 1/4-inch up the side of a 9-inch pie plate.
4. Cut the remaining cookies in half. Place the cookie halves, cut-side down, around the inside edge of the pie plate. Refrigerate for 1 hour.
5. Heat the chocolate and 1/4 cup milk in a 1-quart heavy saucepan over low heat until the chocolate is melted and the mixture is smooth, stirring often. Remove the saucepan from the heat and let cool to room temperature.
6. Combine the pudding mix and the remaining milk in a large bowl and stir according to the package directions. Stir in the chocolate mixture.
7. Fold in 1 cup whipped topping. Spoon the mixture into the cookie crust. Refrigerate for 3 hours or until the filling is set.
8. Top the pie with the remaining whipped topping, the raspberries and shaved chocolate.

Oreo Dirt Pie

This crazy recipe may resemble mud, but tastes nothing like it. Oreo Dirt Pie is a creamy no bake dessert that is not only delicious, but also fun for kids. Quick and easy, it might become one of your favorite pie recipes.

Ingredients

- 1 large bag Oreos (1 1/4 lb. bag) 1/4 cup warm water
- 8 ounces package of cream cheese, softened
- 1 cup powdered sugar
- 1 stick margarine
- 1 cup powdered sugar
- 2 large packages of instant vanilla pudding
- 3 cups cold milk
- 1 container of Cool Whip (about 2 cups)

Instructions

1. Chop Oreos in food processor till it resembles potting soil. Set aside.
2. Beat cream cheese, margarine, powdered sugar. Blend together vanilla pudding with milk, add to cream cheese mixture. Fold in cool whip.
3. Put a layer of the Oreos in the bottom of a serving dish, next layer will be some of the pudding mix. Alternate between the two with a layer of Oreos on top. Decorate with gummy worms and enjoy. Put in fridge and serve when ready.

White Chocolate Pie

A decadent addition to your repertoire of no bake dessert recipes, White Chocolate Pie is the perfect background for fresh, summer berries.

Ingredients

- 1 1/2 cups graham cracker crumbs
- 1/4 cup melted margarine
- 1 (4-ounce) package cream cheese, softened
- 1/3 cup confectioner's sugar
- 1 cup whipping cream
- 1 teaspoon vanilla
- 4 ounces white chocolate
- 2 cups fresh sliced strawberries (or other fruit of your choice)
- 2 tablespoon milk

Instructions

1. Combine graham crumbs and melted margarine. Press into bottom and up sides of 9-inch pie pan. Chill until needed.
2. In separate bowl, melt white chocolate and milk together in microwave. Stir until smooth; set aside and let cool.).
3. On medium speed, beat together whipping cream and vanilla until stiff peaks form; set aside..
4. In separate bowl, beat cream cheese and confectioner's sugar until smooth.
5. Beat melted white chocolate into cream cheese until well blended and smooth.
6. Fold in whipped cream and pour into graham crust.
7. Arrange berries on top and chill for several hours..

No Bake Strawberry Kool-Aid Pie

By: [Tina from Mommy's Kitchen.](#)



So easy the kids can help with this fruity no bake dessert. No Bake Strawberry Kool-Aid Pie is a super easy pie recipe that is ready in minutes. Made with Cool Whip, a packet of Kool-Aid and a premade graham cracker crust, all you have to do is mix together the ingredients and let it cool. How cool is that? After it's set and ready to serve, take a slice and see how delicious it actually is. Creamy, fruity and refreshing, it's hard to stop at just one slice.

Ingredients

- 1 - 8 ounce tub of Cool Whip Whipped Topping)
- 1 - 14 ounce can of Sweetened Condensed Milk
- 1 - pack of unsweetened Strawberry or Lemonade Kool -Aid
- 1 - 9 inch Graham Cracker or Nilla Wafer Pie Crust

Instructions

1. Add all the ingredients together and pour into a prepared graham cracker crust.
2. Chill about 2 hours then serve.

*Recipe Note: The flavor possibilities are endless my favorites are:

Lemon, Strawberry, Tropical Fruit, Orange & Pink Lemonade.

You can also use a bit of food coloring for pies like lemonade. Fruit can be added if you want too.

Maybe some strawberries for strawberry pie or sliced bananas on the bottom of the crust and then pour strawberry flavor on top. You can experiment all you want.

Frozen Strawberry Kiwi Pie

By: [Tess from Slow Cooking Kitchen.](#)



Perfect any time of year, this delicious fruit pie recipe is as colorful as it is delicious. Made with sweet summertime strawberries and fresh kiwis, the pie filling is made of strawberry Jell-O and melted chocolate. Keep cool and enjoy your dessert.

Ingredients

- 1 (9-inch) Ready Crust shortbread pie crust
- 1 (3.4-ounces) strawberry flavored Jello gelatin
- 3 blocks of white chocolate flavored Almond Bark
- 10 fresh ripe strawberries
- 3 fresh ripe kiwi fruits

Instructions

1. Using a pairing knife, cut ends off kiwi fruit. Carefully slide a teaspoon between kiwi peel and fruit and gently twist counter clockwise until peel has been completely dislodged from fruit and will slide out with gentle pressure.
2. Cut tops off strawberries and slice to desired thickness; set aside.

3. Melt almond bark in microwave safe dish for 30 seconds at a time on 50% power until smooth. Spread over inside of pie crust.
4. Bring one cup water to boil on stove top; remove from heat. Add Jell-O and hot water to mixing bowl and stir until well dissolved. Add one cup ice water to mixture.
5. Fill pie crust with kiwi and strawberries; scoop small amounts of Jell-O mixture over fruit, filling to half way. Freeze for 2-3 hours or until fruit is solid.
6. Carefully tip pie sideways allowing excess Jell-O mixture to pour out; discard excess Jell-O. Return pie to freezer for one hour; serve frozen.

Recipe Note: Due to the enzymes in kiwi fruit, the Jell-O will not set as normal making it necessary to drain excess and keep frozen.

No Bake Cookies, Bars & More

Best Ever No Bake Cookies

By: [Christy from The Girl Who Ate Everything](#)



Whether you're looking for easy breakfast recipes or just love Amish recipes, this simple muffin is sure to please. We recommend serving these Amish Breakfast Puffs with butter and jam and pairing them alongside your coffee for a delightful treat. They're great for an after-dinner sweet snack too!

Makes 18 Cookies

Ingredients

- 1/2 cup (1 stick) butter
- 2 cups white sugar
- 1/2 cup milk
- 3 Tablespoons cocoa
- 3 cups quick cooking oats
- 1/2 cup milk
- 2/3 cup creamy peanut butter
- 1 teaspoon vanilla

Instructions

1. Bring butter, sugar, milk, and cocoa to a boil for one minute. To make sure cookies set up properly wait until mixture comes to a complete FULL boil and then start the timer for one minute. Remove from heat.
2. Add peanut butter, vanilla, and oats. Stir well and drop spoonfuls onto waxed paper or parchment paper. Let them set up and cool.

Ma's Crunchy No Bake Peanut Butter Bars

By: [Mama J for RecipeLion](#)



The winning combination of peanut butter and chocolate gets an added crunch when cornflakes are added to these easy, no-bake bars. Perfect for any holiday gathering, don't worry about getting this dessert bar recipe in the oven. Let the other foods cook as you prepare Ma's Crunchy No Bake Peanut Butter Bars. With chocolate, peanut butter and the crunch from corn flakes, you really can't go wrong with this delicious no bake dessert. They'll be gone before you even know it.

Yields: 12

Ingredients

- 4 tablespoon unsalted butter
- 1 cup chunky peanut butter
- 1/2 cup light corn syrup
- 1/3 cup light brown sugar
- pinch of salt
- 4 cups corn flakes, gently crushed
- 1 teaspoon vanilla
- 1/4 cup lightly salted peanuts, chopped
- 1 cup semi-sweet chocolate chips
- 2 additional tablespoons peanut butter (creamy or chunky) 2 tablespoons melted butter

Instructions

1. For Dough: In small saucepan, heat milk and butter just until warm (120-130 degrees) and butter is almost melted, stirring constantly.
2. Line an 8 by 8 inch pan with foil and spray lightly with cooking spray.
3. In a medium sauce pan, melt the butter, chunky peanut butter, corn syrup, and brown sugar. Stir until combined.
4. Add in the salt and vanilla. Stir in the corn flakes, lightly crushing them in your hands as you add them in. Stir to combine.
5. Pour the corn flake mixture in the prepared pan and smooth the top.
6. In a double boiler (or a bowl set over a simmering pot of water) melt the semi-sweet chocolate chips and 2 additional tablespoons of creamy peanut butter together.
7. Smooth over the top of the corn flake mixture and top with the chopped peanuts.
8. Chill for at least 2 hours before cutting.

No Fuss Peanut Butter Balls

By: [Kim and Ellen for RecipeLion](#)



No bake cookie recipes are super easy to make and are always gone before you know it. These No Bake No Fuss Peanut Butter Balls are amazingly delicious. Dipped and covered in chocolate, the sweet peanut buttery center mixes perfectly with the rich chocolate. Top with sprinkles or chopped nuts and pop in one after the other.

Ingredients

- 1 pound (4 cups) powdered sugar
- 2 cups crushed graham crackers
- 1 1/3 cups crunchy peanut butter
- 2 sticks butter, melted
- 2 cups semi-sweet chocolate chips
- 1/2 bar of paraffin, optional
- sprinkles or chopped nuts, for topping

Instructions

- In large bowl, combine powdered sugar, graham crackers, peanut butter & butter.
- Mix by hand (we literally mix it by hand) until completely incorporated.
- Cover with plastic wrap & refrigerate for at least 1/2 hour.
- Shape into 1-inch balls, squeezing dough together. Set aside.
- In double boiler, melt the paraffin & chocolate chips.

- Using candy dipping tools or a wide prong fork & spoon, dip peanut butter balls in chocolate. Set on parchment lined baking sheet.
- Before chocolate can set, sprinkle top of peanut butter balls with sprinkles or chopped walnuts or pecans. Let rest on baking sheet for at least 1 hour or until chocolate is set.

Choco Coco No Bake Cookies



Craving chocolaty cookies, but don't want to turn on the oven? Try these yummy Choco Coco cookies - no need to bake!

Makes: 32

Ingredients

- 3 cups rolled oats
- 1/2 cup walnuts, chopped fine
- 7 tablespoon unsweetened cocoa powder
- 1/2 cup flaked coconut
- 2 cups sugar
- 1/2 cup vegetable shortening
- 1/2 cup evaporated milk

Instructions

1. Line 2 baking sheets with waxed paper.
2. In a large bowl, combine the oats, walnuts, cocoa powder and coconut.

3. In a saucepan, combine the sugar, vegetable shortening and milk and bring to a boil, stirring until smooth.
4. Pour over the dry mixture and blend thoroughly.
5. Drop the dough by spoonfuls 1.5" apart onto the prepared pans.
6. Let cool and set for 1 hour.

[Easy Chocolate Rum Balls](#)

By: [Victoria from Easy Recipes With A Twist](#)



Tis the season to cook up some delicious rum balls for the holidays. Easy Chocolate Rum Balls are my granny's favorite and are always a tasty treat. I make them for my kid's holiday bake sale every year and they are always the first to go.

Ingredients

- 1/4 cup raisins
- 2 ounces rum
- 280 grams package of chocolate brownies
- 7 tablespoon heavy cream or as needed
- 3/4 cup chocolate buttons 1/4 teaspoon pepper

Instructions

1. Soak the raisins in rum for half an hour.
2. Crumble the brownies in a bowl and then add raisins with rum. Start to add cream and mix until the mixture is moist enough to form balls.
3. Roll small balls about teaspoon in size and then pop them inside the freezer for 15 minutes.
4. Meanwhile melt chocolate in microwave or double boiler. Cover the rum balls with chocolate and pop inside the freezer for about 1 hour for chocolate to firm up.

No Bake Oatmeal Cookie Balls

By: [Sherron Watson from Simple Gourmet](#)



When you want to make something on-the-go for a party or just to enjoy in the comforts of your own home, no bake recipes always seem like the way to go. Easy No Bake Oatmeal Cookies are a great little treat that will have you popping in one after the other. Chocolatey, peanut buttery, and absolutely delicious, they are rolled in powdered sugar to make them extra sweet. Easy to make, there really is no reason not to make them.

Ingredients

- 1 cup almond meal
- 1 cup rolled oats
- 1/2 cup white sugar
- 3 tablespoons of unsweetened cocoa powder
- 1 tablespoon of water
- 1/2 teaspoon vanilla
- 1/4 cup butter, softened
- 1/4 cup peanut butter
- 1/2 cup powdered sugar, for tossing each ball in

Instructions

1. Combine all ingredients, except powdered sugar, in a large bowl and mix until a dough is formed.
2. Using a cookie scoop, firmly pack the scoop and place each scoop on a cookie sheet.

3. Chill for 10 minutes.
4. In a large bowl add powdered sugar. Remove cookies from fridge and toss each cookie in powdered sugar until well coated. Shake off excess..
5. Place on a plate and chill for 10 minutes.
6. Keep leftovers in refrigerator.

[Salted Chocolate Rice Krispie Bars](#)

[Mama J from A Little Bit Crunchy A Little Bit Rock and Roll](#)



The traditional rice krispie bar was a staple for much of us growing up. Classic rice krispie treat recipes get a new twist when topped with a rich, decadent dark chocolate ganache, and then sprinkled with coarse sea salt. It's the rice krispie treat- all grown up!!

Ingredients

- 6 cups crispy rice cereal
- 4 tablespoon unsalted butter
- 4 cups of mini marshmallows
- 3/4 teaspoon (about) coarse sea salt (divided)
- 1 cup dark chocolate
- 1 cup heavy cream
- 1 tablespoon vanilla

Instructions

1. Grease a 13 x 9 inch pan.

2. In a large stock pot, melt the butter and marshmallows together. Add in about a 1/4 teaspoon sea salt and the rice cereal.
3. Stir to coat the cereal in the marshmallow mixture and pour into your prepared pan. Press into the pan evenly and set aside to cool.
4. In a medium size sauce pan heat the heavy cream just until it comes to a boil. Pour the heavy cream over the chocolate chips in a bowl. Whisk until combined, then whisk in the vanilla.
5. Let the chocolate ganache cool for a few minutes and then pour over the rice krispies.
6. Sprinkle with the remaining sea salt. Allow the ganache to continue to set up and then cut into bars.

Better Than Anything Scotcheroos

By: [Christy from The Girl Who Ate Everything](#)



Scotcheroos, if you aren't familiar, are like a cousin of the more famous Rice Krispy Treat. Made with chocolate, peanut butter and butterscotch, this recipe for Better Than Anything Scotcheroos is positively addictive. Once you take a bite of this indulgent dessert, you'll find it hard not to have a second or a third piece. That's how you know you've found one of the best dessert bar recipes out there... you just can't stop eating them!

Yields: 36

Ingredients

- 1 cup sugar
- 1 cup peanut butter
- 1 cup corn syrup
- 6 cups Rice Krispies
- 1 (6-ounces) bag of chocolate chips
- 1 (6-ounces) bag of butterscotch chips

Instructions

1. In large saucepan, combine sugar and corn syrup. Heat to dissolve sugar and bring to boil; remove from heat. Stir in peanut butter.
2. Add Rice Krispies and mix until well blended. Press into buttered 9X13 inch pan. In small saucepan, melt together chocolate chips and butterscotch chips.
3. Spread combined mixture over top of Rice Krispies mixture. Cool. Cut into 36 bars.

Best Ever Rum Balls

By: [Lisa from Lisa's Kitchen](#)



Rum Balls are perfect for the holiday season. Heck, they are perfect all times of the year. Best Ever Rum Balls is my version of the sweet classic dessert that will leave you having one after the other!

Ingredients

- 1/2 cup dark chocolate
- 1/2 cup milk chocolate
- 1/2 cup icing sugar
- 3 tablespoon corn syrup
- 3 cups vanilla wafers, crushed into crumbs
- 1/4 teaspoon salt
- 2 teaspoon vanilla
- 1/2 cup dark rum
- powdered sugar, for coating
- rice flour, for coating
- cocoa, for coating

Instructions

1. In a heavy pot, melt the chocolate on low heat. Remove from the heat and stir in the icing sugar and corn syrup.
2. Beat in the vanilla wafers (and nuts if you are using them).
3. Next stir in the salt, vanilla, and rum until well combined. Refrigerate the mixture until firm.
4. Roll the mixture into small 1-inch balls. Roll in the coatings of your choice. I like cocoa and rice flour

[Lazy Peanut Butter Rice Krispie Balls](#)

Feeling lazy but wanting something super sweet to munch on? Whip up a batch of Lazy Peanut Butter Rice Krispie Balls. They're one of the easiest (and tastiest) no bake dessert recipes you'll ever find. We dare you to dig in.

Ingredients

- 3/4 cup honey
- 1 cup peanut butter
- 1 teaspoon of vanilla
- 3 cups of rice krispies
- 1 cup salted peanuts (optional)

Instructions

1. Combine honey and peanut butter in saucepan and heat to boiling, stirring constantly.
2. Remove from heat and add vanilla. Stir in Rice Krispies (and peanuts, if desired).
3. Place mounds (about 2 tablespoons) into small greased cupcake liners in cupcake pan, and let cool.
4. You can also press into a greased 9" x 12" pan, cool and cut into squares.

[Chocolate Peanut Butter Marshmallow Bars](#)

By: [Mama J from A Little Bit Crunchy A Little Bit Rock and Roll](#)



Looking for recipes for dessert? These Chocolate Peanut Butter Marshmallow Bars are always a hit at every family party. They are easy to make and have the added bonus of being gluten-free. Sweet Tooths will love them.

Ingredients

For the batter:

- 2 cups semi-sweet chocolate chips
- 2 cups butterscotch chips
- 1/2 cup peanut butter
- 9 cups of marshmallows
- 1 cup peanuts

Instructions

1. Line a 9x13-inch pan with foil.
2. Melt the chips together with the peanut butter. Allow to cool for 1 minute.

3. In a large bowl, add the marshmallows and peanuts. Pour the chocolate mixture over and stir until coated.
4. Chill until firm. Remove the foil and cut into squares.

5 Minute No Bake Cookies

By: [Jaclyn from Cooking Classy](#)



These super easy 5 Minute No Bake Cookies are one of those no bake dessert recipes that will rock your world! Not only are these treats simple and quick to make, they're also supremely delicious! If you've never tried no bake cookie recipes before, give this one a shot and you'll be hooked for life!

Ingredients:

- 1/2 cup salted butter
- 2 cups granulated sugar
- 1/4 cup cocoa powder
- 1/8 teaspoon salt
- 1/4 cup heavy cream
- 1/4 cup milk
- 2 teaspoon vanilla
- 1/2 cup creamy peanut butter
- 3 cups quick oats

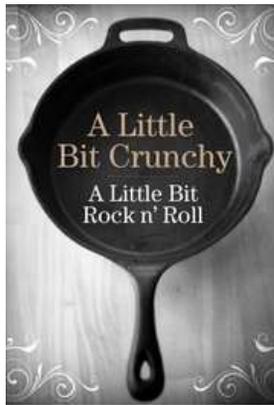
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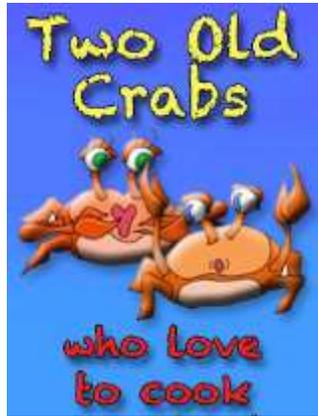
1. In a medium saucepan combine butter, sugar, cocoa, salt, cream and milk.
2. Bring mixture to a rolling boil over medium heat, stirring occasionally, then allow mixture to boil 45 seconds without stirring. Remove from heat, add in vanilla, peanut butter and quick oats.
3. Stir mixture until combine then, working with 2 large spoons, immediately divide mixture evenly among 24 paper muffin cups (for bigger cookies you could do about 16).
4. Allow to rest at room temperature until set.

Special Thanks

The Following Contributors Made this eCookbook Possible

COOKING CLASSY™
with a sprinkle of fancy





SCK *Recipes*



No Bake Recipes: 21 Fuss-Free Easy Desserts

Free eCookbook from [RecipeLion](http://RecipeLion.com)

Included in this eCookbook:

- Creamy No Bake Peanut Butter Pie
 - Easy Chocolate Rum Balls
 - White Chocolate Silk Pie
 - 5 Minute No Bake Cookies and more!



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