

No Bake Chocolate Cookies

8 SERVINGS 2 HOURS 10 MINUTES



INGREDIENTS

3/4 cup All Natural Peanut Butter
1/3 cup Maple Syrup
1/4 cup Cocoa Powder
1 1/2 cups Oats
1/4 tsp Sea Salt
1 tsp Vanilla Extract
1 1/2 tbsps Coconut Oil

NUTRITION

AMOUNT PER SERVING

Calories	267	Carbs	26g
Fat	16g	Protein	8g

DIRECTIONS

- 01 In a small saucepan over low heat add the peanut butter, maple syrup and cocoa powder. Stir to combine until just heated through and somewhat dried out in texture. Allow it to cool slightly.
- 02 Pour the peanut butter mixture into a bowl and add the oats, sea salt, vanilla extract and oil. Mix well with a spoon or your hands.
- 03 Line a baking sheet with parchment paper. Form the cookie dough into golf ball sized balls and then flatten with your hands. Place on the baking sheet and repeat until all of the dough is used.
- 04 Place them into the freezer to set, about 2 hours. Remove and place them in a freezer-safe bag or container. Keep them stored in the freezer until ready to eat. Enjoy!