



No Bake Chocolate Cookies

8 servings

10 minutes

Ingredients

- 3/4 cup All Natural Peanut Butter
- 1/4 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	258
Fat	16g
Saturated	5g
Carbs	24g
Fiber	4g
Sugar	9g
Protein	8g
Cholesterol	0mg
Sodium	81mg

Directions

- 1 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.
- 2 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.
- 3 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.
- 4 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!

Notes

Leftovers: Store cookies in a freezer-safe container or plastic bag and remove them as you want to eat them. Allow them to sit at room temperature for about 5 minutes to soften.

Serving Size: One serving is one cookie.

Nut-Free: Use sunflower seed butter instead of peanut butter.

More Flavor: Top with flaky salt before freezing.

Balls or cookies... that is the question: If the dough is a little sticky, use slightly damp hands when forming into balls... then decide whether you keep them as snack balls or gently flatten them to make cookies.

More Protein: Add a scoop of your favorite protein powder, while reducing the oats by 1/4 cup.