

No-Bake Cookies

HolisticQ Signature Recipe

Easy no-bake cookies. Eight ingredients with the perfect amount of sweetness! A bit healthier than the standard no-bake cookie recipe as there is no processed sugar. Plus some ideas for substitutions.

- 2 and 1/2 cups rolled oats
- 3 tablespoons cocoa powder
- 1 cup coarsely chopped nuts
- 1 cup natural nut butter (peanut or almond)
- 1/2 cup butter, 1 stick
- 1/2 cup coconut sugar
- 2 teaspoons vanilla extract
- 1 and 1/2 cups bittersweet chocolate chips

Preparation

- In a large bowl, stir together the oats with the cocoa powder and nuts and set aside.
- In a large saucepan, melt the nut butter, butter, and coconut sugar over medium-low heat, stirring constantly, until smooth... about 10 minutes.
- Set heat to low and stir in the chocolate chips and vanilla. Stir until melted without bringing it to a boil.
- Remove from heat. Add the bowl of oats, cocoa powder and nuts to the saucepan and stir well.
- Drop by heaping spoonful's onto parchment-lined baking sheets. Cool at room temperature for 2-3 hours then refrigerate.
- The cookies will keep in a Tupperware container layered between sheets of parchment paper in the refrigerator for a week or more.

Suggestions: Add 1/2 cup pretzel pieces or 1/2 cup shredded coconut.