

Dark Chocolate NBC's

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.

- 1 cup natural nut butter (peanut or almond)
- 1/2 cup palm fruit shortening (or butter)
- 1/2 cup coconut sugar (If you're looking for a sugar-free option, you can use monk fruit).
- 2 teaspoons vanilla extract
- 1 and 1/2 cups bittersweet chocolate chips (Bittersweet chocolate still has a hint of sugar, making the chocolate taste a bit sweeter than the traditional unsweetened chocolate).
- 2 and 1/2 cups rolled oats
- 3 tablespoons cocoa powder
- 1 cup coarsely chopped almonds or pecans

Preparation

- In a medium saucepan, melt the peanut or almond butter, shortening, and coconut sugar over medium 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 oats, cocoa powder and almonds or pecans and stir until well combined.
- Drop by heaping spoonful's onto parchment-lined baking sheets. Refrigerate until set.
- The cookies will keep in a Tupperware container layered between sheets of parchment paper in the refrigerator for a week or more.

Suggestions: Add 1/4 cup Hemp seeds, and 1/4 cup chia seeds