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Chocolate Peanut or Almond Butter & Coconut No-Bake Cookie

Yields: 10-12 cookies

Ingredients

- 1/2 cup creamy peanut butter
- 1/4 cup coconut oil
- 1/4 cup maple syrup
- 1/3 cup semi-sweet chocolate chips
- 1 1/2 cups unsweetened coconut (I used Trader Joes)
- 2 Tblsp unsweetened cocoa powder
- 1 teaspoon vanilla extract
- 1/2 slightly heaped tsp kosher salt
- 1/2 teaspoon cinnamon

Preparation

1. Prepare a cookie sheet with parchment paper or lightly oil.
2. Add the peanut butter, coconut oil, maple syrup, and chocolate chips to a saucepan over medium heat. Stir frequently until all ingredients are melted and well mixed.
3. While the above mixture is melting and homogenizing, measure out the coconut & cocoa and top with vanilla, salt, and cinnamon. Set aside.
4. When peanut butter mix is all ready, add the coconut mixture and turn the heat down to med-low. Continue to stir until the mixture is thick and cohesive about 5 minutes.
5. Remove from heat. Place 10-12 heaping spoonful's of the mixture onto prepared cookie sheet.
6. Place in the refrigerator to harden for at least 30 minutes. Store cookies in a covered container in the refrigerator.



Food Fairy Note:

Substitution Suggestions:

Peanut Butter: almond butter, cashew butter, nut-free butter

Coconut Oil: butter

Maple Syrup: honey or agave

Chocolate Chips: 2 Tbsp cocoa+ 1 1/2 Tbsp butter/coconut oil + 2 Tbsp sugar/coconut sugar.

Coconut: rolled oats, raw or toasted