

Chocolate Almond Unbaked Cookies

These chewy little chocolatey treats are whipped together in a flash, and they solidify in the fridge in less than a half hour. Or, if you can't wait that long, toss some cookie "dough" on top of your favorite non-dairy ice cream or yogurt for a delicious snack packed with hearty oats!

ABOUT 25 COOKIES

¼ cup brown rice syrup
¼ cup maple syrup
¼ cup almond butter (or other nut butter)
1 teaspoon vanilla

¼ cup cocoa powder
¼ teaspoon salt
3 cups rolled oats

1. In a saucepan, combine the first four wet ingredients and heat on low until liquefied.
2. Thoroughly stir in the cocoa powder and salt, then mix in the oats until well coated.
3. With wet hands, pack the mixture into small cookies and place on a large oiled cookie sheet or on wax paper.
4. Refrigerate for 30 minutes or until the cookies solidify.