

# Oh Yum! Part IV: Almond Butter No Bake Cookies



The desire to keep away from the heat of the oven only increases as summer sets in. So, when you tire of puddings and frozen desserts, how about giving these sweet bites a try? The sweet, salty, and crunchy tastes all at once certainly would be enough to give the cookies rave reviews but the fact they

mix up in minutes exponentially increases their appeal. Mix up a double batch and hide half in your fridge for later because that's exactly what you will need to do to keep them from being gobbled all up at once!

### **Ingredients**

1/2 cup (96 g) coconut sugar

2 Tbsp (30 ml) unsweetened organic almond milk

3 Tbsp (45 g) coconut oil (or Earth Balance Coconut Spread)

1/2 tsp pure vanilla extract

1/3 cup (85 g) organic natural almond butter

1 1/2 Tbsp (11 g) coconut flour

1/4 cup (45 g) sesame seeds

3 Tbsp (24 g) roasted unsalted sunflower seeds (or slivered toasted almonds)

1 cup (90 g) gluten free rolled oats

A pinch or two of sea salt

[Full Instructions Here](#)