

# No Bake Chocolate Peanut Butter Cookies



**Tip:** Use Hershey's 100% cocoa "Special Dark Blend" for best results with this recipe.

## Ingredients:

½ c. sugar-free peanut butter  
6 T. unsalted butter, room temperature  
⅓ c. real maple syrup  
1 t. real vanilla extract  
2 T. dark unsweetened cocoa powder  
⅛ t. salt  
1½ c. quick cook oats

**natural**  
awakenings

Prep time: 10 minutes  
Chill time: 30 minutes  
Yields 15 cookies

## Directions:

1. Line a large baking sheet with parchment paper or a Silpat™ baking sheet. Set aside.
2. Add peanut butter, butter, maple syrup, and vanilla extract to a microwave-safe bowl. Cover and place in microwave for 1 minute at 50% power. Remove from microwave and stir vigorously until smooth.
3. Add dark cocoa powder and salt to the peanut butter mixture and stir to combine.
4. Add oats, one-half cup at a time, and stir until oats are completely coated.
5. Add rounded tablespoons of peanut butter oatmeal mixture to prepared baking sheet. Place in freezer for a minimum of 30 minutes to set.
6. Remove from freezer and serve immediately. Store remaining cookies in the refrigerator until ready to serve or the cookies will lose their shape. Enjoy!

*"The more you eat, the less flavor; the less you eat, the more flavor." ~ Chinese Proverb*