

No bake chocolate oatmeal cookie

A HEALTHY, DELICIOUS, MEAT-FREE RECIPE

YIELD: 24 Servings

Ingredients	Qty	Measure
Sugar, granulated	1 ½	cup
Almond milk	½	cup
Earth Balance	3	oz.
Natural cocoa powder	5	Tbsp.
Oats (quick cooking)	3	cups
Peanut butter	½	cup
Vanilla extract	1	Tbsp.

HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.

Preparation

1. Mix sugar, almond milk, Earth Balance, and coco powder together in a pot and bring to a rolling boil. Allow to boil for 3 minutes.
2. Remove from heat. Add peanut butter and vanilla and stir until peanut butter is smooth.
3. Add oats and stir until thoroughly combined. Using a tablespoon, quickly drop onto a cookie sheet covered with parchment paper. You have to work quickly so they don't set up in pot.

Serving Information

1 cookie accompanied by 1 scoop of vegan ice cream

Nutrition Information

 *From USDA Nutrient Database

Calories: 181 Total Fat: 10g Saturated Fat: 2g Carbohydrate: 21g Protein: 4g Sodium: 71mg
Vitamin A: 3µg RAE Vitamin C: 0mg Calcium: 19mg Iron: 1mg