



Almond Butter No Bake Cookies

By The Minimalist Baker

Prep time: 27 min Cook time: 3 min Total time: 30 min

Makes: 13 cookies

Ingredients

- 1/2 cup (96 g) coconut sugar (or sub organic cane sugar)
- 2 Tbsp (30 ml) unsweetened almond milk (or other non-dairy milk)
- 3 Tbsp (45 g) coconut oil (use refined for a less intense coconut flavor | or sub vegan butter)
- 1/2 tsp pure vanilla extract
- 1/3 cup (85 g) salted 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
- Pinch sea salt

Instructions

1. Line a baking sheet with parchment or wax paper.
2. Add coconut sugar, almond milk, and coconut oil to a medium saucepan and bring to a low boil over medium heat.
3. Once bubbling, swirl pan to combine ingredients and let boil for 1 minute. Remove from heat and add vanilla, almond butter, coconut flour, sesame seeds, sunflower seeds, oats, and salt and stir to combine + fully incorporate all ingredients (see photo).
4. Drop heaping Tablespoon amounts (I used [this cookie scoop!](#)) of the mixture onto the prepared baking sheet and sprinkle with additional sesame (optional).
5. Let sit at room temperature until cooled and firmed - about 20-25 minutes. They will set, but still be a little tender. To speed setting time, cool in the refrigerator.
6. Leftovers will keep covered at room temperature for 2-3 days, in the refrigerator for up to 5 days, or in the freezer up to 1 month.