Vegan No Bake Cookies

Ingredients

• ¼ cup coconut oil
• ½ cup maple syrup
• ¼ cup milk
• 2 tablespoons unsweetened cocoa powder
• ¼ cup plus 2 tablespoons creamy peanut butter
• ½ teaspoon vanilla extract
• 1½ cups whole rolled oats

Instructions

• Line a sizable baking sheet with baking parchment.

• Melt the coconut oil in a medium-sized saucepan over medium heat. Whisk together the cocoa, peanut butter, almond milk, vanilla, and maple syrup. Bring to a boil and whisk often for two minutes.

• Turn off the heat and add the oats, stirring. Transfer the batter onto the baking sheet that has been prepared using a 2-tablespoon cookie scoop. Chill until solid, about 30 minutes.