



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.