



No Bake Vegan Cookies - Choc Peanut Butter & Oat

Ingredients

1/4 cup coconut oil
1/2 cup maple syrup
1/4 cup almond milk
2 tbsp cocoa powder
1/3 cup creamy peanut butter
1 tsp vanilla essence
1 1/2 cups whole rolled oats
1 tbsp chia seeds

Method

Prepare a baking tray with parchment paper.

In a medium saucepan, melt the coconut oil over a medium heat. Then add the maple syrup, almond milk, cocoa, peanut butter and vanilla and whisk to combine. Bring to a boil for 2 minutes, and continue to stir / whisk.

Remove from the heat and stir in the oats. Use a large spoon or cookie scoop to scoop out the batter and place on the baking tray. Sprinkle with chia seeds. Gently press down with the outside of your spoon or scoop so that the chia seeds are lightly pressed into the batter. Chill for at least 30 minutes, or until set (the time will vary depending on how thick your cookies are).