



# no -bake chocolate chip cookies

## ingredients

- 2 Tbsp cocoa powder
- 3/4 cup quick oats
- 1/4 cup plus 2 Tbsp oat flour  
(make your own by blending oats in a food processor until they become powder. Measure after blending)
- 1/4 tsp salt
- 1/4 tsp baking soda
- 1/4 cup plus 1 Tbsp xylitol, succanat, Stevia, or sugar
- 1/4 cup dark chocolate chips
- 1/4 cup coconut oil
- 2 Tbsp water
- 1/2 tsp pure vanilla extract

## directions

1. In a mixing bowl, combine all dry ingredients and stir very well.
2. In a cup, combine liquid ingredients, then pour wet into dry and stir until incorporated fully.
3. Roll into small balls
4. Cookie can be eaten at room temperature or set in the refrigerator for 10 or more minutes to harden

## notes

- For gluten-free: be sure to use certified-gf oats and oat flour.
- For a mocha flavor, add 1 1/2 tsp instant coffee granules (decaf)