



No-Bake Chocolate Cookies

Recipe created by Carlene McIntyre

I remember making boiled no-bake cookies as a child. This version of no-bake cookies replaces dairy milk, butter, and sugar with healthier ingredients, but tastes just as good.

Ingredients

- 1 and 1/2 cups dates, pitted
- 3/4 cup hot water
- 1/2 cup plant milk
- 1/3 cup cacao powder (or cocoa powder)
- 1/2 cup almond butter (or peanut butter)
- 1/2 avocado
- 3 cups rolled oats

Preparation

1. Add dates and hot water to a bowl and soak until softened (about 10 minutes).
2. Put the dates, hot water, and plant milk in a food processor equipped with the S-blade. Process until smooth.
3. Add cacao powder, almond butter, and avocado and process until blended.
4. Put the mixture in a large bowl and stir in the rolled oats until mixed well.
5. Drop by large spoonfuls onto a cookie sheet or tray covered with wax paper (or other non-stick surface) and cool.
6. These cookies aren't boiled like traditional no-bake cookies so you'll need to place them in the freezer if you want them to set up firmly. Or, if you're like me, just go ahead and enjoy them at room temperature or refrigerated and plan on them being a little messy. They'll taste delicious either way.

Notes

- [Store leftover cookies in a sealed container in the freezer or refrigerator.](#)