



Almond Butter Carob Cookies (Oil free)

PREP TIME: 10 MIN COOKING TIME: 10 MIN YIELDS: ABOUT 1 DOZEN COOKIES

Ingredients

1 cup smooth raw almond butter
1 cup brown sugar
1.5 tsp blackstrap molasses
1 cup oat flour
1 pinch of salt
1/4 cup water
1/4 cup of carob chips

Directions

1. Pre-heat oven to 350 degrees Fahrenheit.
2. Combine the almond butter, brown sugar, and blackstrap molasses in a bowl and mix.
3. In a separate bowl combine the oat flour and salt.
4. Combine the 2 mixtures together and mix thoroughly. Best to use hands to avoid lumps.
5. Add the water and carob chips and mix thoroughly.
6. Roll the mixture into small balls on a cookie tray and flatten with a fork. Do not bake too close together as it will expand.
7. Bake for 10 minutes and allow to cool before serving.

Notes

- You may use peanut butter if prefer.
- The cookies will be very soft and crumbly when it initially comes out of the oven. Cooling it for at least 10 minutes will allow it to become more firm.

