

No-Bake Macadamia Nut Cookies



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Servings: About 12 cookies

Prep & Cook Time: About 10 minutes + 20 minutes in freezer

Ingredients

- 2 cups Raw Unsalted Organic Macadamia Nuts
- 1 cup Unsweetened Organic Coconut flakes
- 2 Tablespoons Raw Organic Cacao Powder
- 3 Tablespoons Organic Coconut Flour
- (to taste) Approx. 1/2 teaspoon Organic Monk Fruit Extract Powder OR 2-3 (to taste) drops Organic Stevia
- 1/2 teaspoon Pink Himalayan Sea Salt

Instructions

1. Pour your 2 cups of raw macadamia nuts into a food processor. Blend until the nuts turn into a creamy butter.

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2. Scoop your Macadamia Nut Butter into a medium size mixing bowl. Add the rest of your ingredients. Stir everything until well combined. Taste test and adjust to desired sweetness.
3. Line a cookie sheet with parchment paper. Then drop cookie dough by heaping Tablespoons onto cookie sheet, making 12 cookies. (OR you can scoop a golf ball size amount of dough, then roll into a ball, then gently flatten onto parchment paper into a normal cookie shape).
4. Freeze for a minimum of 20 minutes before serving. Then, store cookies in the refrigerator until ready to serve. Enjoy!