

Edible Perspective

10.5.14

No-Bake Chocolate Granola Cookies gluten-free option, vegan // yields 7 large cookies

- 3/4 cup [70g/2 1/2oz] rolled oats
- 1/2 cup [90g/3oz] pitted dates
- 1/4 cup [35g/1oz] almonds
- 2 tablespoons almond butter, store-bought or homemade
- 1 tablespoon maple syrup
- 1 tablespoon cocoa powder
- 1 cup [30g/1oz] cornflakes or puffed rice cereal
- 30g [1oz] dark [bittersweet] chocolate, melted – optional

Line a baking tray with baking parchment. Dry-toast the oats in a large frying pan over a high heat, stirring often, until fragrant. Remove from the heat and leave to cool in the pan.

In a food processor, blend the dates, almonds, almond nut butter, maple syrup, 2 tablespoons of water and the cocoa powder until a paste is formed. Add the paste to the oats with the cornflakes and knead together gently with your hands. Divide into 7 balls and flatten them slightly onto the lined baking tray. Drizzle with the chocolate [if using] and leave to set at room temperature.

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Notes from Ashley:

- **to make gluten-free:** use certified GF oats and make sure whichever cereal you use is also certified GF
- I used puffed rice cereal but next time would try brown rice krisp cereal for a crunchier texture.
- I topped mine with melted coconut butter instead of chocolate.
- I also subbed walnuts and pecans instead of almonds because it is what I had on hand.