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No-Bake Salted Peanut Butter Cookies (Vegan + Gluten-free)

from www.hummingbirdhigh.com

Ingredients

Special Equipment:

- a food processor

For the Salted Peanut Butter Cookies:

(makes around 28 cookies)

- 1 cup (8.5 ounces) Medjool dates, pitted
 - 1 cup (8.5 ounces) **raw** almonds, plus more for garnishing
 - 1/2 cup (4 ounces) unsalted, smooth natural peanut butter
 - 2 teaspoons pure vanilla extract
 - 1 teaspoon fresh lemon juice
 - flaky sea salt, for sprinkling
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Recipe

For the Salted Peanut Butter Cookies:

1. In a small bowl, soak 1 cup Medjool dates in boiling water for 5 to 10 minutes. Line a baking sheet with parchment paper and set aside.
2. In the bowl of a food processor, grind 1 cup raw almonds on high until you have a coarse meal, about 30 seconds.

3. Drain the soaked Medjool dates and add to the food processor, along with 1/2 cup peanut butter, 2 teaspoons pure vanilla extract, and 1 teaspoon fresh lemon juice. Pulse the mixture a few times to get everything moving, before turning the food processor on high speed and processing until you have a uniform "dough" that clumps together. This will take longer than you think — keep processing until the mixture turns sticky and clumps into chunks. Squeezing a pinch of dough between your fingers should keep it together.
4. Once the mixture is sticky, use a 1-tablespoon cookie dough scoop to portion the dough into balls and place on the baking sheet. You may need to gently pat each dough ball once or twice to help keep it together. Place on the baking sheet, and use the palm of your hand to press down to form a cookie. If using almonds as a garnish, press an almond into the center of the top of the cookie. Sprinkle the cookie with flaky sea salt. Repeat with the remainder of the dough.
5. Place the baking tray of cookies in the refrigerator for at least an hour to firm up. The cookies can be stored in the refrigerator for up to 10 days.

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