

Chocolate Chip Oatmeal Cookies

Makes 2 dozen no bake cookies:

- 3/4 cup almond butter
- 1/2 cup coconut or palm sugar (available in natural foods markets or Trader Joe's)
- 3 T. water
- 1 teaspoon vanilla
- 3 T. oil of almond or other seed or nut butter (at top of jar)
- 1 1/2 cup rolled oats
- 1/2 cup dried cranberries (raisins or cherries)
- 1/4 cup slivered almonds toasted (7 minutes in 350 degree oven) or raw walnuts chopped fine
- 1/2 cup chocolate chips (dark chocolate best)

In a large bowl, combine almond butter, coconut sugar, water, oil and vanilla. Mix well. Stir in oatmeal, cranberries, almonds and chocolate chips. The easy way to get the oil from a seed or nut butter is to use the oil that has risen to the top of your container of almond or peanut butter. I like to use sesame seed butter (tahini) for this. The extra oil will help the mixture stick together.

You can find dark chocolate chips (65% cacao) at a natural foods store which really give these cookies extra zing but regular, garden variety chocolate chips work fine too. Roll into balls with your hands or drop by tablespoons full onto a cookie sheet that has been lined with wax paper and greased with butter. Flatten the balls with the tines of a fork. Refrigerate for 1 hour. Cookies will be chewy but should stay together.