

# *Sarah's Healing Touch*

## **No Bake Granola Bite Cookies**

I was trying to come up with another no bake cookie recipe and this was the final outcome. Ohhh these are good...be warned it is impossible to have just one!



### Ingredients

- 2 C. organic oatmeal
- 1 C. shredded unsweetened coconut
- ½ C. raw chopped pecans  
(Can also use walnuts, almonds, and macadamia nuts)
- ½ C. raw chopped dates  
(Can also use goji berries, cranberries, regular or golden raisins, dried blueberries, or cherries)
- ¾ raw cacao nibs soaked in water to soften for 10 minutes then drained  
(Can also use chocolate chips. I really like *Sun Spire Organic Cacao Chips*, found in most health food stores.)
- 1 C. coconut oil melted
- 1 C. almond butter  
(**Good**-freshly ground toasted almond butter; **Better**- Raw Almond butter; **Best**-Homemade almond butter)

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- ½ C. raw honey warmed so runny  
(Can also use agave, brown rice syrup, or grade B maple syrup)
- ¼ t. of Real Salt
- 1 T. vanilla extract
- 1 t. cinnamon

## **Directions:**

Mix all the ingredients together. Cover baking sheets with wax paper and scoop mixture into hands and shape into cookies and put on sheet. Put into freezer for 15 minutes or until hardened. The dough might be a little crumbly and messy to assemble but just press together and make the best cookies you can. Once in the freezer they will harden and keep their shape.

Store in fridge or freezer.

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