

Not Peanut Butter Cookies

From: Raw Food Made Easy for 1 or 2 People by Jennifer Cornbleet

I use the entire jar of cashew butter for these great 'cookies' and multiply the rest of the ingredients by 4

½ cup raw almond or cashew butter

¼ cup pure maple syrup, agave nectar, or raw honey

½ teaspoon vanilla extract

Dash salt

½ cup ground almonds or almond meal

Place the nut butter, sweetener, vanilla and salt in a food processor with the "S" blade and process until smooth. Transfer to a small bowl and freeze for 30 minutes. Form into 1-inch balls and flatten slightly. Roll each cookie in the ground almonds. Freeze for at least 2 hours before serving. Store in a sealed container in the freezer or refrigerator. Not Peanut Butter Cookies will keep for up to one month.