RAW PEANUT BUTTER COOKIES

Soft, chewy raw peanut butter cookies are so fluffy and moist in the center after a few hours in the dehydrator. An easy snack to make for peanut butter lovers! Substitute any nut butter to make your favorite cookie.

Author: Amanda Le

Serves: 20 cookies

INGREDIENTS

* 3/4 cup flour
* ¼ cup peanut butter
* ¼ cup milk
* 2 tablespoons agave or liquid sweetener
* ½ teaspoon vanilla extract

INSTRUCTIONS

1. Add flour then remaining ingredients into large bowl and stir together until evenly combined.
2. Let the mixture sit for a few minutes until the dough thickens a bit.
3. Transfer mixing bowl to the freezer for 10 minutes hours. This step to firm up the cookie dough
4. Scoop out about 1 tablespoon of cookie dough, roll into balls and flatten slightly.
5. Place cookies onto a parchment paper lined dehydrator tray and press down with a fork
6. Place in the dehydrator for 12-16 hours on LOW. Dehydrate for longer if you want to store them for a longer shelf life.

Store cookies in the refrigerator.