

# Recipes

## No-Bake Vanilla Cookies

Prep time: 10 minutes

Total time: 10 minutes

### Ingredients

- 1 1/4 cups packed pitted medjool dates (measured after pits removed)
- 1 1/4 cups raw walnuts
- 1 cup almond flour
- 1/3 cup coconut flour
- Pinch sea salt
- 2 tsp vanilla extract
- Finely shredded unsweetened coconut (optional)

### Instructions

1. Add pitted dates to a food processor and mix until small bits remain or a ball forms. Remove from food processor and set aside.

2. To the food processor, add the walnuts, almond flour, coconut flour, and sea salt. Blend until a semi-fine meal is achieved. Add dates back in (in bite-sized pieces) as well as the vanilla extract. Pulse until a loose dough forms. Be careful not to over-blend. You're looking for a pliable dough, not a purée.

3. Scoop out 2-Tablespoon amounts using a cookie scooper and roll into balls with hands and press gently to shape into a cookie. Place directly on a parchment-lined baking sheet. Repeat until all dough is used up.

4. Sprinkle with finely shredded coconut or leave as is. Store in refrigerator or freezer. Will keep in the refrigerator up to 1 week or in the freezer up to 1 month. You could also press the "dough" into a loaf or 8x8-inch cake pan and slice into bars or use a cookie cutter to make small discs.