

When salted peanut butter and freshly dried fruits combine into a chewy mouthful, you'll most likely be immersed into the nostalgia of the classic kid (okay let's face it, we're still swooning as adults) favorite, PB&J.

This gluten-free, dairy-free, and vegan version allows you to indulge without guilt, however, and gives you a healthy dose of antioxidants, as well as an abundance of minerals from our Colima Sea Salt.

No-Bake Salted Peanut Butter and Fruit Cookies

Prep: 5 minutes

Total: 20 minutes

Serves: 15-25 cookies

Ingredients:

- $\frac{3}{4}$ cup gluten free rolled oats
- $\frac{1}{2}$ cup unsweetened coconut flakes
- $\frac{1}{4}$ cup sliced almonds
- $\frac{1}{4}$ cup peanuts, chopped
- $\frac{1}{4}$ cup dried cranberries, chopped
- $\frac{1}{4}$ cashews, chopped
- $\frac{3}{4}$ cup natural, unsalted creamy peanut butter
- $\frac{1}{4}$ cup maple syrup
- $\frac{1}{2}$ tsp Ava Jane Colima Sea Salt

Instructions:

1. Line a baking sheet with parchment paper. Set aside.
2. In a large bowl, stir together the dry ingredients: oats, coconut, almonds, peanuts, cranberries, cashews, and sea salt. Stir until well mixed.
3. Add peanut butter and maple syrup. Stir and fold until thoroughly combined and thickened, like cookie dough.
4. Using a 2 tbsp cookie scoop, scoop and drop balls of cookie dough onto the prepared baking sheet, evenly spaced apart. Using a fork, flatten cookies to desired thickness.
5. Chill in the freezer for 20 mins until firm, then enjoy!
6. Store in an airtight container in the refrigerator or at room temperature for up to 2 weeks.