

Fall is THE time for baking ... but sometimes, in the midst of it all, we just want a sweet treat without all of the timers and ovens and temperature checking, right? These autumn-spiced oatmeal cookies are for those times: they're perfectly chewy, spiced just right, and contain a host of antioxidants from plump raisins and silky raw honey.

No-Bake Autumn-Spiced Oatmeal Cookies

Prep: 10 minutes

Total: 20-25 minutes

Serves: 15-20 cookies

Ingredients:

1 cup unsalted, creamy almond butter

½ cup Ava Jane Raw Yucatan Honey

1 ½ cups gluten free rolled oats

½ cup raisins, packed

1 teaspoon ground cinnamon

Instructions:

Line a baking sheet with parchment paper.

Add the almond butter and honey to a stovetop pot, heating on low and whisking until thoroughly combined.

Stir in the oats, raisins, and cinnamon until well mixed.

Remove from heat and scoop out balls of the dough, then press them gently onto the baking sheet in the shape of cookies.

Place in your freezer to chill for 15-20 minutes, or until firm.

Enjoy!