



# Almond Butter Carob Cookies

PREP TIME: 10 MIN    COOKING TIME: 10 MIN    YIELDS: ABOUT 1 DOZEN COOKIES

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## Ingredients

1 cup smooth raw almond butter  
1 cup brown sugar  
1.5 tsp blackstrap molasses  
1 cup oat flour  
A pinch of salt  
1/4 cup water  
1/4 cup of carob chips

## Directions

1. Preheat oven to 350 degrees Fahrenheit.
2. Combine the almond butter, brown sugar, and blackstrap molasses in a bowl and mix.
3. In a separate bowl, combine the oat flour and salt.
4. Combine the two mixtures together and mix thoroughly. Best to use your hands to avoid lumps.
5. Add the water and carob chips and mix thoroughly.
6. Roll the mixture into small balls on a cookie tray and flatten with a fork. Do not bake too close together as they will expand.
7. Bake for 10 minutes and allow to cool before serving.

## Notes

- You may use peanut butter if prefer.
- The cookies will be very soft and crumbly when they initially come out of the oven. Cooling them for at least 10 minutes will allow them to become firmer.

