

Quick & Easy

THE COSTCO WAY

Natural Delights[®] Peanut Butter Cookies

Makes 10 to 12 servings

Ingredients:

2 cups (20 pieces) Natural Delights[®] Medjool dates, pitted

1¾ cups crunchy peanut butter with no added oil, at room temperature

2 tsp coarse sea salt, optional

Milk or milk alternative, optional

Yogurt, optional

Smoothie bowl, optional

Instructions:

Preheat oven to 350 F. Line a baking sheet with parchment paper. Place Natural Delights[®] Medjool dates in a food processor. Process until smooth, scraping down the sides as needed. Add peanut butter. Make sure peanut butter contains no added oil, or cookies will not hold shape as easily. Process for 1 to 2 minutes, or until the batter starts to come together as a ball of dough.

Use a ¼ cup measure to scoop dough into balls. Gently flatten between your hands. Apply pressure when forming to make sure cookies stay together. Flatten cookies to approximately ¼-inch. Place close together on the baking sheet, as cookies will not spread while baking. With a fork, press into cookies to form a pattern. Sprinkle with sea salt, if desired. Bake for 10 to 12 minutes, or until cookies are golden. Let rest for 15 minutes. Cookies will continue to firm up as they cool. Serve with milk, crumble on top of yogurt or a smoothie bowl. Chill cookies in the fridge before serving, if desired. These cookies also can be enjoyed as cookie dough.

See more Natural Delight recipes at <https://www.naturaldelights.com/recipes>

For more recipe ideas, go to Costco.com and search: **Quick & Easy**

