



# VEGAN PEANUT BUTTER COOKIES

By Dr. Cindy Tanzar  
(Maintenance/Special Occasions)

Indulge in these soft, chewy Vegan Peanut Butter Cookies by Dr. Cindy Tanzar, perfect for maintenance or special occasions. Made with natural peanut butter, almond flour, and lightly sweetened with Swerve, these cookies are rich, satisfying, and naturally wholesome. Optional dark chocolate chips add a touch of indulgence without compromising on clean ingredients. Quick to prepare and irresistibly delicious, they're perfect for a special treat that honors your healthy lifestyle while satisfying your sweet tooth.

Makes 12-15 cookies.



## INGREDIENTS

- 1/2 cup all-natural creamy peanut butter (or nut butter of choice), do not use No-Stir
- 2/3 cup almond flour
- 3 Tbsp Swerve Confectioners
- 1/8 tsp. pink Himalayan salt
- 1/8 tsp. baking soda
- 1 Tbsp unsweetened almond milk
- Lily's dark chocolate chips, optional



## **DIRECTIONS**

Preheat oven to 325°F. Place peanut butter into a large bowl. If it isn't somewhat runny, heat slightly and mix well.

Stir in almond flour, Swerve confectioners, salt and baking soda. Mix well, then add almond milk to form a dough.

Roll dough into balls (slightly larger than a golf ball), then press a fork lightly into the dough in a criss-cross pattern (see picture).

Bake 10 minutes. Will be very soft. Let cool completely on the rack to firm.  
Add Lily's chocolate chips to the hot cookies on the rack, allowing them to melt, then lightly swirl the chocolate to coat the cookie.