

No Bake Choffy Oatmeal Cookies

- 1 cup Choffy
- 1 can coconut milk (13.5 oz)
- 1/4 cup cocoa powder
- 1 stick margarine
- 2 cups sugar (or sugar substitute)
- 1 dash salt
- 1 tsp vanilla
- 1/2 cup creamy peanut butter
- 3 cups Quick Oats (oatmeal)

Bring coconut milk to a boil, then add to a french press with the Choffy and stir. Allow to steep for 20-30 minutes, then press down. You may need to remove the filter part, stir, and then press down again. You should get 1/2 cup plus a tbsp more or so of Choffy milk.

Combine Choffy milk with cocoa powder, margarine, and sugar in a medium size pot on medium. Stir with a whisk to get all the cocoa to dissolve. Bring to a boil and let boil for 2 minutes then remove from heat. Add salt, vanilla, and peanut butter, stir until peanut butter is melted. Add Quick Oats and stir. The batter should be easy to stir with a spatula and almost hold its form. If the batter is too thick add a tbsp or two of milk. Immediately place onto parchment paper with a medium size cookie/melon scoop. Let cool.