

Easy 3-Ingredient Nut Butter Cookies

Makes: 30 | Prep Time: 10 minutes | Cook Time: 8-10 minutes | Total Time: 20 minutes

These healthy, no-fuss cookies are made with just three simple ingredients: almond butter, eggs, and honey. Perfectly sweet and chewy, they make a deliciously quick treat that's both satisfying and versatile. Customize them to your liking by adding in chocolate chips, raisins, dried fruit, seeds, or nuts. Whether enjoyed on their own or with your favorite mix-ins, these cookies are a go-to option for a wholesome snack or dessert. Ideal for busy days when you need a nutritious treat in a flash!

2 cups almond butter
2 eggs
¾ cup of honey or maple syrup

Optional: add in 1 cup of chocolate chips, dried fruit, nuts or seeds, or shredded coconut

Variations:

Vegan - Replace the egg with a flax egg. Mix 1 tablespoon of flax meal with 3 tablespoons of warm water and let sit for 5 minutes to thicken. Use maple syrup as the sweetener.

Nut Allergy - Use sunflower seed butter instead!

1. Preheat the oven to 350 F. Prepare two baking sheets with parchment paper or a silicone mat.
2. Mix almond butter, eggs, and honey until well combined.
3. Add in your favorite additional ingredients.
4. Use a #40 cookie scoop (2 scant tablespoons) to scoop dough onto the baking sheet. Bake for 8-10 minutes.
5. Cool on the rack. Store leftovers (if there are any) in the fridge.

Serving Suggestion: Enjoy with your favorite cup of tea. These cookies are so easy to make. Choose a classic chocolate chip cookie to make with kids or add cranberries or pistachios for a holiday treat.

