

## Paul's Almond Butter Nutters

*Another corona-coping healthy snack for those under home quarantine. Truly delicious and packed with wholesome goodness to help battle any contagion!*



### Ingredients:

1 cup crunchy almond butter  
¼ cup turbinado or brown sugar  
1½ teaspoons vanilla extract  
1 teaspoon ground cinnamon  
2 large eggs  
½ cup unsweetened applesauce  
1 cup rolled oats  
1 teaspoon baking soda  
½ cup chopped dates  
⅓ cup almond slices or slivers  
⅓ cup pumpkin seeds or walnuts  
⅓ cup unsweetened coconut flakes  
Sea or mineral salt



### Directions:

1. Preheat oven to 350°F.
2. In a small bowl, combine the oats and baking soda. Mix well until combined and set aside.
3. In a medium bowl, whisk the almond butter, brown sugar, eggs, applesauce and spices until blended and creamy.
4. Mix in all the dry ingredients except the rolled oats, then add oats until mixed.
5. Place a silicone mat or parchment paper on a baking sheet.
6. Scoop out 1 tablespoon of the batter onto the sheet 2 inches apart and flatten the top of the cookie with two fingers or spatula. Sprinkle salt on unbaked cookies to taste.
7. Bake for 9-11 minutes. Let them cool completely before removing from the baking sheet. The cookies may look a little underdone and be soft to the touch but they will continue to bake once you remove them from the oven.

Makes 16-20 cookies.