

## **No-Bake Protein Cookies (Servings 15)**

### **Ingredients:**

- 1 cup old fashioned rolled oats (gluten-free)
- 1.5 - 2 cups PHYSX protein powder
- 1/3 cup peanuts, unsalted
- 1/4 cup organic peanut butter, unsalted
- 1/4 cup coconut oil, melted
- 4 Medjool dates, pitted
- 3/4 cup + 2 tbsp. warm water

### **Directions:**

1. Line large baking sheet or a cooling rack with parchment paper and set aside. In a mixing bowl, combine oats, protein powder and peanuts.
2. In a blender or food processor, blend the peanut butter, coconut oil, dates and water.
3. Pour into the bowl with dry ingredients and stir until fully combined. (The batter will be thick.)
4. Using a spoon to scoop the dough, roll into golf size balls and flatten with your hands. Place cookies on prepared baking sheet. Refrigerate (uncovered) for 1 hour and enjoy!

*Storage Instructions: for up to 1 week or freeze for up to 3 months*

