No Bake Peanut Butter Half Moon Cookies

Ingredients

1/2 cup raw creamy peanut butter
1/2 cup coconut or oat flour
1/4 cup pure maple syrup
1/2 cup dark chocolate chips

Directions

1. In a bowl add your peanut butter and maple syrup. Combine well until it forms a shiny paste.
2. Stir in the flour and keep mixing until it forms a cookie dough ball. You may need to mix with your hands.
3. If too dry, then add 1-2 tsp more maple syrup.
4. Roll 8 balls of the same size between your hands and place the ball on a plate lined with parchment paper. Leave about an inch of space in between.
5. Flatten each ball using a fork. Press with the fork one way and then press again in the other direction to form a criss-cross.
6. Place them in the fridge or freezer to set for about 10 minutes.
7. Microwave the chocolate chips in a bowl for 20-second increments. Mixing in between until melted and shiny.
8. Remove the cookie and dip one cookie at a time into the melted chocolate, only halfway to create your half moons!
9. Place back on the plate and repeat with the rest of the cookies.
10. Place back in the freezer for another 10-20 minutes until the chocolate is set.
11. Store in the fridge for up to 3 weeks.