

Ashley's Meal Prep Monday!

No Bake Cornflake Cookies

INGREDIENTS

- 1/2 cup natural peanut butter
- 1/2 cup maple syrup
- 3 TBSP melted coconut oil
- 1/2 TSP vanilla
- 1 2/3 cup cornflakes

CARTWRIGHT'S
MARKET



- Cover large plate with parchment paper and set aside
- In large pan, combine peanut butter, maple syrup, melted coconut oil and vanilla. Cook for 1-2 minutes over medium heat until all ingredients are smooth and combined. (Make sure to keep stirring so it doesn't burn)
- Remove from heat and add in cornflakes until the cereal is coated.
- Use a spoon to drop the cookie batter onto the prepared plate, leaving space between each cookie as they can spread slightly.
- Freeze for 10-15 minutes to set.
- Store in a sealed container in the freezer for a crunchy cookie or store in the fridge for more chewy. Don't store at room temperature or they will melt quickly.