

No bake Arbonne Cookies:

2 cups peanut butter

1 ¼ cups Agave Nectar OR 1 ½ cups honey

2 ¼ cup Arbonne shake mix chocolate or vanilla

3 cups uncooked oatmeal for chocolate or use rice crisps for vanilla

1 scoop of fiber booster (optional)

In a microwave-safe bowl, combine peanut butter and agave/honey, heat in microwave for 70-90 seconds, until it easily stirs.

Add protein powder and oatmeal/rice and mix thoroughly. It will be thick. Use a cookie scoop and make 1" cookie balls. Refrigerate 1 hour. Store in the refrigerator.

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