

Chickpea Cookie Dough



INGREDIENTS:

- 1 (15 oz) can chickpeas, drained and rinsed
- 1/3 cup peanut butter or sunbutter
- 1/3 cup old fashioned oats
- 1/4 cup pure maple syrup
- 1 tsp vanilla extract
- 1/8 tsp salt
- 1/3 cup chocolate chips

INSTRUCTIONS:

In a food processor, add chickpeas, peanut butter, oats, maple syrup, vanilla and salt. Pulse in 30 second intervals, wiping down the sides until mixture is smooth and oats are no longer visible (may take a couple minutes). Texture should resemble raw cookie dough.

To a medium bowl, add cookie dough mixture and chocolate chips. Mix to combine until chocolate chips are dispersed evenly. Best served chilled.