



Edible Chocolate Chip Cookie Dough

4 servings

15 minutes

Ingredients

2 cups Chickpeas (cooked)
1/2 cup Sunflower Seed Butter
1/4 cup Maple Syrup
1 tsp Vanilla Extract
1/2 cup Organic Dark Chocolate Chips

Directions

- 1 Place chickpeas, sunflower seed butter, maple syrup, and vanilla extract in a food processor. Process until smooth.
- 2 Transfer cookie dough to a bowl and stir in chocolate chips. Divide into bowls, or roll into balls. Enjoy!

Notes

No Sunflower Seed Butter, Use peanut butter, almond butter or cashew butter.
Leftovers, Store in an air-tight container up to 4 days in the fridge.