

Chickpea Cookie Dough Bites

Web Recipe · Snack · Dessert · GF

110 cal · 4g protein · 14g carbs · 5g fat · 14 servings

Ingredients

- 1 can (15 oz) chickpeas drained and rinsed
 - 1/3 cup almond butter
 - 1/4 cup maple syrup
 - 2 tsp vanilla extract
 - 1/4 cup oat flour
 - 1/4 cup vegan mini chocolate chips
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Instructions

1. Drain and rinse chickpeas thoroughly.
 2. Add chickpeas, almond butter, maple syrup, vanilla extract, oat flour, and salt to a food processor.
 3. Process until smooth and dough-like, scraping down sides as needed.
 4. Fold in mini chocolate chips by hand.
 5. Roll into 14 bite-sized balls.
 6. Refrigerate at least 30 minutes before serving. Store in the fridge for up to 1 week.
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