

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

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.

Generated by Meal Planner · Per serving macros