

EDIBLE COOKIE DOUGH

PREP TIME: 10-15 MINUTES

SERVINGS: 14 (2 TBSP)

Ingredients:

- 1-15oz can of chickpeas, rinsed and drained
- 1/4 cup creamy peanut or other nut butter
- 1/4 cup rolled oats or quick oats
- 1/4 tsp baking powder
- 1/4 tsp ground cinnamon
- 1/4 tsp salt
- 1/4 cup maple syrup
- 1 tbsp vanilla extract
- 1/3 cup chocolate chips



Directions:

1. Get a food processor and add the chickpeas, nut butter, oats, baking powder, cinnamon, salt, maple syrup, and vanilla. Alternatively, you can put all ingredients in a large bowl and use a potato masher to break up and mix the ingredients.
2. Process/mix until your desired consistency.
3. Get a bowl and transfer cooking dough into it if using a food processor. Mix in chocolate chips.
4. Enjoy! Serve with fruit, crackers, pretzels, etc.

Notes: Feel free to substitute chocolate chips for other fun mix-in's, like sprinkles. You can also try baking these cookies if your heart desires! Store in the fridge for several days.

Adapted from: Well Plated by Erin