



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

Nutrition

Amount per serving	
Calories	567
Fat	30g
Saturated	12g
Trans	0g
Polyunsaturated	4g
Monounsaturated	13g
Carbs	59g
Fiber	8g
Sugar	34g
Protein	15g
Cholesterol	0mg
Sodium	9mg
Potassium	467mg
Calcium	81mg
Iron	4mg
Vitamin B12	0µg

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.