



## Chocolate Chickpea Cookie Dough Bites

10 servings

50 minutes

### Ingredients

1 1/4 cups Chickpeas (drained, rinsed)  
1/2 cup Oat Flour  
1/2 cup Cashew Butter  
1/3 cup Maple Syrup  
1/2 tsp Vanilla Extract  
1/8 tsp Sea Salt  
1 1/2 cups Dark Chocolate Chips  
(divided)

### Directions

- 1 Line a baking sheet with parchment paper.
- 2 In a food processor combine the chickpeas, oat flour, cashew butter, maple syrup, vanilla, and salt. Process until the mixture is smooth and holds together.
- 3 Add 1/4 of the chocolate chips and stir to combine. Roll the dough into balls using about 1 1/2 tbsp and place on the prepared baking sheet. Transfer to the freezer for 30 minutes.
- 4 In a large bowl, add the remaining chocolate chips and microwave on high for 30 to 45-second intervals until melted. Stir with a spoon to fully combine.
- 5 Remove the balls from the freezer and drizzle or dunk completely with chocolate. Place back on the baking sheet and transfer to the freezer until set, about 10 minutes.
- 6 Keep stored in the freezer until ready to enjoy. Let them soften a few minutes at room temperature before enjoying.

### Notes

**Leftovers:** Freeze for up to three months.

**Serving Size:** One serving is two cookie dough bites.

**Additional Toppings:** Top with coarse sea salt.