

Please be advised that not all of the recipes are appropriate for all people.
If you have specific dietary restrictions and are unsure if a recipe works for you, please contact us.

Grain-free Peanut Butter Chocolate Chip Cookie Dough Bites

Ingredients:

- 1¼ cups canned chickpeas or white beans, well-rinsed and patted dry with a paper towel
- 2 teaspoons vanilla extract
- ½ cup + 2 tablespoons (165 grams) natural peanut butter, SunButter Natural or almond butter - room temperature
- ¼ cup (80 grams) honey or maple syrup
- 1 teaspoon baking powder
- a pinch of salt if your peanut butter doesn't have salt in it
- ½ cup (90 grams) chocolate chips (use vegan and dairy-free chocolate chips, if needed)

Directions:

- Preheat your oven to 350°F / 175°C.
- Combine all the ingredients, except for the chocolate chips, in a food processor and process until very smooth. Make sure to scrape the sides and the top to get the little chunks of chickpeas and process again until they're combined.
- Put in the chocolate chips and stir it if you can, or pulse it once or twice. The mixture will be very thick and sticky.
- With wet hands, form into 1½" balls. Place onto a Silpat or a piece of parchment paper. If you want them to look more like normal cookies, press down slightly on the balls. They don't do much rising.
- Bake for about 10 minutes. The dough balls will still be very soft when you take them out of the oven. They will not set like normal cookies.
- Store in an airtight container at room temperature (or in the fridge) for up to 1 week.

Prep Time: 8 min

Cook Time: 10 min

Yield: 14- 1"cookies