

Chickpea Cookie Dough



Ingredients

- 1 can of chickpeas, drained and rinsed
- 1/3 cup of smooth peanut butter
- 4 tablespoons of maple syrup
- 1/2 teaspoon of salt
- 3 teaspoons of vanilla extract
- 4 tablespoons of oat flour
- 2 tablespoons of soy milk
- 1/3 cup of vegan chocolate chips

Method

- Blend chickpeas, peanut butter, maple syrup, salt, and vanilla extract until smooth.
- Add oat flour and soy milk, blend for that perfect consistency.
- Gently fold in vegan chocolate chips.
- Enjoy your guilt-free indulgence

