

# Edible Chocolate Chip Cookie Dough

5 ingredients · 15 minutes · 4 servings



## 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.

## 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

<b>Calories</b>	568	<b>Cholesterol</b>	0mg
<b>Fat</b>	30g	<b>Sodium</b>	8mg
<b>Carbs</b>	59g	<b>Vitamin A</b>	38IU
<b>Fiber</b>	8g	<b>Vitamin C</b>	2mg
<b>Sugar</b>	34g	<b>Calcium</b>	80mg
<b>Protein</b>	15g	<b>Iron</b>	4mg