



Simple | Healthy | Delicious

Coffee Chickpea Cookie Dough

INGREDIENTS

1 15-ounce can chickpeas
¼ cup brown sugar
½ cup nut or seed butter
3 teaspoons pure vanilla extract
1 tablespoon Nature's Earthly Choice™ Coffee Flour
1 tablespoon strong black coffee
½ cup chocolate chips



DIRECTIONS:

1. Drain and rinse chickpeas. Pat dry with a paper towel, removing as many skins as possible. This will help reduce graininess.
2. In a high-speed food processor, blend all the ingredients except the chocolate chips. Scrape down the sides every now and then.
3. Fold in the chocolate chips. Serve chilled.