

COOKIE BATTER DIP

A fun twist on cookie dough that needs no baking!



WHAT YOU NEED

- 1 can (14oz.) of chickpeas
- 1 cup of quick oats
- 3 tbsp of non-dairy milk of choice
- 2 tbsp of applesauce
- 1 tsp of vanilla extract
- ¼ tsp of baking soda
- 3 tbsp of coconut sugar
- 3 tbsp of maple syrup (or 3 dates, soaked & pitted)
- 1/3 cup of dark, dairy-free chocolate chips

WHAT YOU CAN ADD

- Shredded Coconut
- Dried Berries

Process oats in food processor until in small pieces, doesn't need to be powdery fine.

Rinse and drain chickpeas very well, then add to processor with everything else (EXCEPT chocolate chips). Blend in processor completely until smooth - it will be super thick.

Pulse in chocolate chips until mixed throughout the dough.

Put into serving dish and chill.

HOW TO ENJOY

Eat by the spoonful, add into soft serve banana cream, drizzle chocolate sauce over it, serve spread on sliced fruit, or roll into raw cookie dough balls!

Lasts 3 days in an airtight container.

Sometimes only serves 1, since it's that great.