



## NSK Edible Chocolate Chip Cookie Dough

4 servings  
15 minutes

### Ingredients

2 cups Chickpeas (cooked)  
1/2 cup All Natural Almond Butter  
1/3 cup Coconut Sugar  
2 tbsps Maple Syrup  
1 tsp Vanilla Extract  
1/2 cup Organic Dark Chocolate Chips

### Directions

- 1 Place chickpeas, almond butter, coconut sugar, 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 Almond Butter**, Use peanut butter, sunbutter or cashew butter.  
**Leftovers**, Store in an air-tight container up to 4 days in the fridge.  
**Salt**, If nut butter is unsalted, add a pinch of sea salt.