



Creative Juices
Consulting

Peanut Butter Cookie Dough Bites

1¼ cups canned chickpeas, drained, rinsed and patted dry
2 tsp vanilla extract
½ cup plus 2 Tbsp all-natural peanut butter
¼ cup local raw honey or agave nectar
1 tsp baking powder
A pinch of salt (only if peanut butter is unsalted)
½ cup dark chocolate chips

Preheat oven to 350°. Combine all ingredients except for the chocolate chips in a food processor and pulse until very smooth. Make sure to scrape the top and sides to get all the little bits of chickpeas blended and incorporated well. Mix in the chocolate chips by hand. The mixture will be very thick and sticky. With wet hands, form 1½ inch balls and place on parchment paper. Bake for 10 minutes. Yields about 14 bites.