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# Cookie Dough

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## Ingredients

- 1 can of chickpeas, drained and rinsed
- ⅓ - ½ cup maple syrup
- ½ cup unsalted, creamy peanut butter
- 6-8 squares of 90-95% cacao chocolate bar, chopped into small pieces

## Directions:

- Blend the first 3 ingredients into a food processor until completely smooth. will be similar to the consistency of hummus.
- Stir in chocolate chips
- chill in the refrigerator. Will last one week in the fridge, or can be frozen for longer term. consider rolling small bite-size balls out of the batter and freezing individually.
- Pace yourself! I recommend having no more than 2-3 bites as a serving, or about ¼ cup.

## Notes:

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