

# chickpea cookie dough

**Serves 6**

RECIPE ADAPTED FROM: [Chef Abbie Gellman](#)

PREP TIME: 10 minutes

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1 can 15-ounce (or 1.5 cups) chickpeas,  
drained and rinsed

1/3 cup nut butter

1 tsp vanilla extract

2 Tbsp almond flour

2 Tbsp maple syrup

2 Tbsp unsweetened nondairy milk  
(I used cashew milk)

1/4 tsp kosher salt

1/2 cup dark chocolate chips or cacao nibs

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## NOTES

Place in an air tight container in the refrigerator for up to 5 days.

To help with portion control, use a 1 tablespoon scoop to serve up 3-4 cookie dough balls onto a serving dish. You can also place the cookie dough in an ice cube tray to set in the fridge and transfer cubes to an airtight container once set.

ADD chickpeas, nut butter, vanilla, almond flour, maple syrup, almond milk and salt to a food processor.

PROCESS until creamy, stopping to scrape down sides periodically.

MOVE dough to a medium bowl and add chocolate chips. Mix well throughout.

SPREAD a few spoonfuls on a sliced apple for a stand-alone dessert or snack, or cap off a meal with a couple spoonfuls of cookie dough goodness.

