

# Chickpea Cookie Dough

I don't know about you but I would rather eat cookie dough than the actual cookies! This cookie dough is healthy, made with whole plant foods and packs a punch of protein as well.

Prep:  
**10 minutes**

Cook:  
**0 minutes**

Ready In:  
**10 minutes**

Servings:  
**8**



## Ingredients

1 can chickpeas rinsed and drained (250g)  
6 medjool dates pitted and soaked  
2 tbsp maple syrup  
1/2 cup rolled oats  
30g vegan protein powder\* (vanilla or unflavored)  
2 tsp vanilla extract\*  
1/4 tsp salt  
1 tbsp raw or coconut sugar  
2 tbsp peanut butter (or any nut seed butter)  
1/4 cup plant milk  
1/3 cup vegan chocolate chips

## Instructions

- 1** The best way to make this is in a food processor. I've tried making it in my vitamix and it just doesn't blend well. Start by adding in all of your ingredients (except the chocolate chips and sugar) and blend until smooth.
- 2** Next place the cookie dough in a sealable container and add in the chocolate chips and sugar. I like to add in this little bit of sugar because it makes it taste like sugary cookie dough without adding in tons of refined sugar. Cool in the fridge for an hour or so if you want (this makes it really good) or eat right away. This is amazing on top of banana nice cream, its like a healthy cookie dough icecream you have to try it!
- 3** \* For the vegan protein powder this can be left out if you don't want to add it in. If you are using a vanilla flavored powder I would suggest skipping the vanilla extract in the recipe. You can use a chocolate flavored protein powder and it tastes more like brownies but is still amazing, obviously :)