

## INGREDIENTS

- 1 can Chickpeas, drained
- 2 tsp Vanilla Extract
- ¼ tsp salt
- ¼ tsp Baking Soda
- 2 tbsp Nut Butter
- 2 tbsp Coconut Oil
- 1 ½ cup Oats, rolled
- ¼ cup Chocolate Chips

## DIRECTIONS

1. Line an 8x8 pan with parchment paper or wax paper.
2. Drain and rinse chickpeas well.
3. Combine all ingredients except chocolate chips to a food processor and blend until very smooth.
4. Remove mixture and place into a bowl. Stir in chocolate chips – do not blend.
5. Smooth into the prepared pan. Set aside to freeze.
6. To make a chocolate coating: melt ½ cup chocolate chips with 2 tsp coconut oil to form a thin sauce. Spread over bars then refreeze to set the chocolate.
7. Cut into bars and enjoy! Store leftovers in the freezer and thaw before eating.



## Chickpea Cookie Dough Bars

*Dairy-Free | Gluten Free | High Protein | Vegetarian | Vegan*

Yield:  
20 Servings

Prep Time:  
20 Min

Cook Time:  
0 Min