

INGREDIENTS

- 1 can Chickpeas
- 1 cup Dates, chopped
- ¼ cup Nut Butter
- 1 tsp Vanilla Extract
- 1/8 tsp Salt
- 1/3 cup Dark Chocolate Chips

DIRECTIONS

1. Drain and rinse chickpeas.
2. Add chickpeas, dates, nut butter, vanilla and salt into a food processor.
3. Blend until very smooth.
4. Light mix in chocolate chips and chill for 1-2 hours before serving.
5. Serve with fresh fruit, graham cracker or enjoy by itself.



Chickpea Cookie Dough Dip

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

Yield:
5 Servings

Prep Time:
10 Min

Cook Time:
5 Min