

Gluten-Free Chocolate Chip Cookie Dough Bites

A diabetic-friendly recipe

Ingredients:

- 1 1/4 cups canned chickpeas, rinsed and dried with a paper towel
- 2 teaspoons vanilla extract
- 1/2 cup plus 2 tablespoons natural peanut butter*, room temperature
- 1/4 cup honey
- 1 teaspoon baking powder
- 1/2 cup chocolate chips



Directions

1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
2. Place chickpeas, vanilla, peanut butter, honey, and baking powder in the bowl of a food processor. Process until smooth, scraping down the sides as needed.
3. Add chocolate chips and pulse 2–3 times to just combine. Dough will be thick.
4. Dampen hands with water and roll dough into 1 1/2-inch balls. Place on the prepared baking sheet and flatten each slightly.
5. Bake 10 minutes. Allow to cool.
6. Cover and chill until ready to serve.

Makes 14 servings

*NOTE: Using natural peanut butter is best for this recipe. Using regular peanut butter will make cookies too oily.

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.