

COOKIE DOUGH BARS

Ingredients: (makes 9 bars)

- 1 8 oz can chickpeas, drained
- 1/3 cup cashew butter
- 1/3 cup almond flour
- 3/4 cup coconut sugar
- 2 teaspoons vanilla
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon sea salt
- 1/3 cup chocolate chips



Instructions:

1. Preheat oven to 350 degrees
2. Line a glass baking pan with foil or spray with oil of choice
3. Combine drained chickpeas, cashew butter, coconut sugar, vanilla and salt in a blender
4. Blend until smooth and transfer to a bowl
5. Add almond flour, baking soda, baking powder and chocolate chips to mixture
6. Spread evenly into pan and top with more chocolate chips and sea salt
7. Bake for 20-30 minutes or until a fork comes out clean
8. Let cool for 10 minutes and enjoy! :)

