

Peanut Butter Chocolate Chip Cookie Bites

GLUTEN-FREE + VEGAN



STEP 1:

Preheat oven to 350°F. Combine all ingredients, except for the chocolate chips, in a food processor and process until very smooth. Make sure to scrape the sides and the top to get the little chunks of chickpeas and process again until they're combined.

STEP 2:

Add in the chocolate chips and stir it if you can, or pulse it once or twice. The mixture will be very thick and sticky.

STEP 3:

With wet hands, form into 1½" balls. Place onto a Silpat or a baking sheet lined with parchment paper. If you want them to look more like normal cookies, press down slightly on the balls. They don't do much rising. Bake for about 10 minutes.



Tested and Approved by 86lemons.com

<http://86lemons.com/peanut-butter-chocolate-chip-cookie-bites>

Original recipe source:

Texanerin Baking

<http://www.texanerin.com/2012/04/grain-free-peanut-butter-chocolate-chip-cookie-dough-bites.html>

YIELDS: 14 cookies

INGREDIENTS:

- 1¼ cups canned chickpeas, well-rinsed and patted dry with a paper towel
- 2 tsp vanilla extract
- ½ cup + 2 Tbsp natural peanut butter, SunButter or almond butter
- ¼ cup agave or honey
- 1 tsp baking powder
- a pinch of salt if your peanut butter doesn't have salt in it
- ½ cup vegan, gluten-free chocolate chips, such as Enjoy Life brand mini chips

ERIN'S NOTES:

My can of chickpeas was 400 grams, 240 grams without the water, and I used all but a few tablespoons.

Don't even try with regular peanut butter! They'll come out oily. You MUST use natural peanut butter.

If you need grain-free baking powder, you can use 1 part cream of tartar + 1 part baking soda + 2 parts arrowroot.

Chickpea flour won't work.

Doing this in a blender won't work.

Adding random stuff like eggs probably won't work either. Experimenting is great but I think this is a bad recipe to experiment with.