



SNACKS

Cookie Dough Balls

Makes 15

1x 400g tin chickpeas, rinsed and drained

35g ground almonds

2-3 tablespoons maple syrup

4 tablespoons nut butter

100g dark chocolate chips

Pinch of salt

1. Place the ingredients (except for the chocolate chips) in a food processor and blend on high until a smooth dough texture is formed.
2. Tip the dough into a bowl and stir in the chocolate chips.
3. Using your hands roll into balls.
4. Store in the fridge for up to 6 days.