

# Healthy Cookie Dough Dip

## Ingredients

- 1 1/2 cups chickpeas or white beans (1 can, drained and rinsed very well)
- 1/8 tsp plus 1/16 tsp salt
- just over 1/8 tsp baking soda
- 2 tsp pure vanilla extract
- 1/4 cup nut butter of choice (I use Smucker's)
- up to 1/4 cup milk or water (I use water, but with the honey, you normally don't need any)
- 1/4 cup honey
- 1/3 cup chocolate chips
- 2 to 3 tbsp oats (I use Bob's GF)

## Instructions

Add all ingredients (except for chocolate chips) to a good food processor, and process until very smooth. Then mix in the chocolate chips.Â  
If made correctly and blended long enough, this should have the exact texture of real cookie dough!

Original recipe from:Â <http://chocolatecoveredkatie.com/2011/05/23/want-to-eat-an-entire-bowl-of-cookie-dough/>