



Spoon Me PB Chocolate Chip Cookie Dough



1/6th of recipe (about 1/4 cup): 155 calories, 5.5g total fat (1g sat fat), 230mg sodium, 24g carbs, 5g fiber, 4g sugars, 8g protein

Freestyle™ [SmartPoints®](#) value 3*

[SmartPoints®](#) value 4*

Prep: 10 minutes

Chill: 1 hour

Tagged: [Dessert Recipes](#), [Meatless Recipes](#), [Four or More Servings](#)

Ingredients

3 tbsp. old-fashioned oats
One 15-oz. can chickpeas (garbanzo beans), drained and rinsed
1/3 cup powdered peanut butter
3 tbsp. Truvia spoonable no-calorie sweetener (or another no-calorie granulated sweetener that's about twice as sweet as sugar)
2 tbsp. unsweetened vanilla almond milk
2 tbsp. creamy peanut butter
2 tbsp. canned pure pumpkin
1 1/2 tbsp. vanilla extract
1/4 tsp. salt
1 1/2 tbsp. mini semi-sweet chocolate chips

Directions

Pulse oats in a food processor until reduced to the consistency of coarse flour. Add all remaining ingredients *except* chocolate chips. Puree until completely smooth and uniform.

Fold in chocolate chips. Transfer to a medium bowl.

Cover and refrigerate until chilled, at least 1 hour. (The longer it chills, the better it tastes!)

MAKES 6 SERVINGS

HG FYI: Truvia spoonable no-calorie sweetener is about twice as sweet as sugar. If using a no-calorie granulated sweetener that measures cup-for-cup like sugar instead of Truvia, double the amount called for in this recipe.

[SmartPoints®](#) value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the [SmartPoints®](#) values* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

*The [SmartPoints®](#) values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the [SmartPoints®](#) trademark.