



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

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Prep: 10 minutes

Chill: 1 hour



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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.

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