

Chocolate Chip Cookie Dough Balls



In a food processor add:

1 cup cashews

1/2 cup oats

Process until it is a crumble, then add:

1/2 tsp. Real salt

3 Tbsp. sucanat (or sweetener of choice)

3/4 cup multi grain flour (or flour of choice)

Process to combine...Add:

1/2 cup pure maple syrup (can also use agave nectar)

1 tsp. vanilla extract

2 Tbsp. coconut oil

Process until wet and dry combine thoroughly, then add:

1/2 cup chocolate chips

Process just to mix the chocolate chips evenly.

This "dough" will be gooey so scoop it into a container and refrigerate until it is firm and can be molded. Roll into balls and your cookie dough is ready to enjoy.