

CHOCOLATE CHIP COOKIE ENERGY BITES

Ingredients:

- 1 can chickpeas, drained and rinsed
- 4 Tbsp collagen
- 1/2 cup almond flour
- 1/8 cup shredded coconut (optional)
- 1/2 cup cashew butter
- 1 tsp vanilla extract
- 2-3 Tbsp maple syrup
- 1/2 cup mini chocolate chips

Directions:

1. Place all ingredients in a food processor, except for chocolate chips, and blend until smooth. Pour into bowl and gently fold in chocolate chips.
2. Roll into balls.
3. Roll desired amount of balls into shredded coconut, if desired.
4. Store in an airtight container in the refrigerator or freezer.



TOTAL Time: 20-25 minutes
SERVES: 20-24 bites