



chocolate chip cookie dough hummus

AN #HBATHOME RECIPE FROM CHEF NICK KECK & LEAH

ingredients

- 1½ cups chickpeas or white beans (1 can, drained and rinsed very well)
- ⅛ teaspoon salt
- just over ⅛ teaspoon baking soda
- 2 teaspoons pure vanilla extract
- ¼ cup nut butter of choice — peanut, soy, almond, sunflower, tahini
- up to ¼ cup milk of choice — cow's, almond, coconut, etc.
- sweetener of choice — brown sugar, sugar, stevia, agave, maple syrup, etc.
- ⅓ cup chocolate chips or sugar free chocolate chips
- 2-3 tablespoons oats, flaxmeal, or almond flour as needed to thicken

supplies

- food processor or blender
- mixing bowls
- measuring tools

directions

- Add all ingredients (except for chocolate chips) into a food processor or blender and process until very smooth.
- Once smooth, mix in the chocolate chips.