

Cookie Dough Bites

A healthy no-bake treat guaranteed to please!
(Serving size varies)

1 3/4 Cup S&J Almond Flour
1/2 Cup Brown Sugar
4 tbsp. Butter; melted
2 tsp. Vanilla
Pinch of Salt

1-2 tbsp. Water
1/3 Cup Mini Chocolate Chips

1. Line a rimmed baking sheet with parchment paper and set aside.
2. In a large bowl, combine almond flour, brown sugar, melted butter, vanilla and salt. The mixture will be crumbly.
3. Add in the mini chocolate chips and mix until evenly distributed.
4. Add water by the teaspoonful, mixing to combine after each addition, until the dough begins to clump together.
5. Scoop dough by tablespoon and roll into balls. Place spaced out on parchment paper.
6. Place the baking sheet in the refrigerator for an hour until mostly firm.
7. Store in a sealed container in the refrigerator for up to 5 days or in the freezer for up to 2 months.
8. Enjoy!

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