

Clean Cookie Dough Bites

Time to prep: 10 minutes

Time to harden: 10-15 minutes

Servings: 12 (2 bites/serving)

Ingredients:

1 1/2 c. unsweetened coconut flakes

1/2 c. nut butter (I used cashew)

1/2 c. coconut oil (softened)

1 tsp. vanilla extract

2/3 c. mini chocolate chips (I used Enjoy Life semi-sweet)



Method:

Put first four ingredients into a medium sized mixing bowl and combine. I used a fork, which made it easier to incorporate everything together and make sure everything mixed in entirely. Then stir in the chocolate chips. I ended up using only about 1/2 c. of chocolate chips, but you can use as much as you want! Once everything's mixed, roll into 1" balls and place on a cookie sheet or tray. This won't need to be greased, because there's plenty within the bites themselves. Put in the freezer to harden (give them about 10-15 minutes), and enjoy!

Macros (per serving):

Fat: 24 grams

Protein: 3 grams

Carbs: 9 grams