Peanut Butter Cookie Dough Hummus
Serves: 14
Modified from: www.cooknourishbliss.com

**Items Needed:** can opener, food processor, measuring cups, measuring spoons, spatula, serving bowl

**Ingredients:**
- 1 (15 ounce) can chickpeas, drained and rinsed well
- 1/3 cup coconut sugar
- ½ cup creamy peanut butter
- ¼ teaspoon fine sea salt
- 3 Tablespoons unsweetened plain almond milk
- 1 ½ teaspoons vanilla extract
- ¼ teaspoon almond extract
- ¼ cup dark chocolate chips

**Directions:**
1. Add the chickpeas, coconut sugar, peanut butter, salt, almond milk, vanilla extract and almond extract to the bowl of a food processor.
2. Process for about 1 minute, stopping once halfway through to scrape down the bowl, until the hummus is nice and smooth. If you want to thin out the hummus, add a small splash of almond milk and process again.
3. Transfer to a serving bowl, fold in the chocolate, and serve with desired dippers, or eat with a spoon!

**Nutrition Information (per 2 Tablespoons):**
- Calories: 123
- Fat: 5.5 g
- Carbs: 14 g
- Protein: 4 g
- Fiber: 2 g
- Sodium: 168 mg