COOKIE DOUGH BITES
adapted from averiecooks.com

Yield: about 12 bites
Prep Time: 10 minutes (+30 minutes if soaking oats)
Cook Time: 0 minutes
Storage: refrigerate up to 2 weeks; freeze 3 months

Ingredients
2/3 cups raw cashews
1/3 cup old fashioned rolled oats, soaked and well-drained
4 Medjool dates, pitted (can substitute with 2 tablespoons maple syrup, or to taste)
1 teaspoon vanilla extract
Pinch of salt
1/4 cup dark or bittersweet chocolate chips
If needed: 1 - 2 tablespoons milk of choice to help with blending and texture

Directions
1. Blend the cashew and oats in a food processor or a high speed blender until they’re a fine powder. Don’t over-blend or you’ll wind up with cashew butter - not a bad thing, your bites will just have less texture.
2. Add the dates (or maple syrup), vanilla, and salt. Pulse/blend until incorporated. Be careful to blend in short bursts and only until combined; don’t over-process. If needed, add 1 - 2 tbsp of milk to get a more sticky, dough-like consistency.
3. Place the dough mixture into a bowl, and stir in the chocolate chips by hand.
4. Enjoy the cookie dough as is, or form into balls for snack-sized bites. Keep extra bites in an airtight container.