

Healthy Edible Cookie Dough

Recipe By *Ida Levy*



Cooking and Prep:  05
m

Serves:  24

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Vegan,

Gluten Free, Pescetarian

Source: Passover Prep HQ

Ingredients (8)

Main ingredients

- 2 tablespoons **Gefen Almond Butter**
- 2 cups almond flour
- 1/2 teaspoon baking soda
- 1/4 cup softened coconut oil
- 1 tablespoon **Gefen Honey**

- 1/2 cup mini chocolate chips
 - 1/4 teaspoon table salt (not kosher salt)
 - 2 teaspoons **Gefen Vanilla** (or vanilla sugar)
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Start Cooking

Prepare the Cookie Dough

1. Stir to combine all ingredients.
2. Roll into 24 balls.
3. Store in the freezer. Defrost five minutes before serving.

Note:

If the mixture is too crumbly to roll, massage it between your hands and your body heat will cause the coconut oil to melt a bit.

Variation:

Double chocolate: Use above recipe and add four tablespoons of cocoa powder and an additional two teaspoons of honey.