

# Gluten-Free Cookie Dough Bites

Recipe By Naomi Hazan



Cooking and Prep:  40  
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Serves:  6

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Passover

Diet: Vegetarian, Vegan,  
Paleo, Pescetarian, Gluten  
Free

Attention all cookie dough lovers! Get your fix with these delicious no bake cookie dough bites! They're fun to eat as little bites or even with a spoon! They're also completely gluten-free, paleo, and vegan!

## Ingredients (9)

### Main ingredients

- 1 and 3/4 cups blanched almond flour
- 1 tablespoon tapioca starch
- pinch of salt
- 1/3 cup agave syrup or [Gefen Maple Syrup](#)
- 2 tablespoons non-dairy milk like [Gefen Coconut Milk](#) or water

- 1 teaspoon vanilla extract
  - 1/3 cup **Gefen Mini Chocolate Chips** or other mini chocolate chips
  - 1 tablespoon coconut oil, melted
  - melted chocolate, for drizzling
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## Start Cooking

### Prepare the Cookie Dough Bites

1. In a mixing bowl, combine the almond flour, tapioca starch and salt.
2. In a separate bowl, mix the coconut oil, agave, milk and vanilla extract. Add the wet ingredients to the dry ingredients and mix until a batter forms, then fold in the chocolate chips.
3. Roll ping pong sized balls and place on a tray lined with Gefen Easy Baking Parchment Paper. Drizzle melted chocolate over the top and place in the freezer.
4. Defrost five minutes before serving.

**Note:**

Store in the fridge/freezer for longer shelf life. Thaw before serving.