



Ashley's Meal Prep Monday!



Chocolate Chip Cookie Dough Bites

INGREDIENTS

1 cup oat flour
¼ cup vanilla protein powder
¼ cup peanut or almond butter
2 TBSP maple syrup
2-3 TBSP almond milk
1 TSP vanilla
2 TBSP mini chocolate chips
pinch of salt

Add oat flour, nut butter, maple syrup, vanilla, and 2 TBSP almond milk to a medium sized bowl. Stir until a soft dough forms. If it is too dry, add another splash of almond milk.

Fold in the chocolate chips. Roll dough into 10-12 balls using a cookie scoop or your hands.

Chill in the fridge for at least half an hour before serving. Perfect grab-and-go snack for any time of day! Highly recommend doubling the recipe, these go quick!

If you do not have oat flour, you can make your own by adding oats to a blender and blending until they form a fine powder



Recipe idea: wholesomelymorgan.com

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