

Chocolate-Drizzled Cookie Dough Bites

By Tofu For Thought



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(makes 12-16 balls)

Ingredients:

- 1/2 cup of oats, ground
- 10 dates, torn in half and pitted
- 5 tablespoons of hot water
- 2 tablespoons of coconut oil, melted
- 1/2 cup of cacao powder (or cocoa powder)
- 2 teaspoons of agave (or a preferred amount of another liquid sweetener)

Directions:

- In a blender, grind the oats into a flour.
- Add in the dates and the hot water. Blend until it forms a dough.
- Roll the dough into 12-16 little balls. (The dough might stick to your hands, which you can prevent by keeping your hands wet.) Place them in the freezer for about an hour, or until they become relatively firm.
- While the dough is freezing, combine the melted coconut oil (melted in a double-boiler or a microwave) with the cacao powder and the agave. Don't refrigerate it or let it harden.
- Once the dough balls are firm, remove them from the freezer and drizzle them with the chocolate sauce as you like. I like to totally cover them with chocolate, so it ends up coating the bottom of the bowl or pan they're on.
- Place the chocolate-drizzled cookie dough balls for another 10-20 minutes, or until the chocolate is sufficiently hardened.
- Keep them in the freezer until you just before you munch on them. Enjoy!