

Chocolate Chip Cookie Dough Bites

1/2 cup creamy raw almond butter (crunchy works too)

1/4 cup, plus 1 tablespoon raw agave or honey

1/2 tsp vanilla extract

1/4 cup, plus 1 tablespoon organic coconut flour

3 tablespoons ground golden flax seed

1/4 tsp celtic or real salt

1/4 cup dark chocolate or carob chips

In a bowl mix together the almond butter, agave and vanilla until well blended. In a separate bowl mix the coconut flour, ground flax seed and salt. Combine the dry and wet ingredients and mix well.

Knead the dough to thoroughly combine. If too wet, add a bit more coconut flour, if too dry add in a teaspoon of water. Fold in the chips.

Scoop out tablespoon-size portions and roll in to one-inch balls.

Refrigerate or freeze for 30 minutes before serving.