



LEMON COOKIE DOUGH BITES

Author: Eats by C

Prep time: 10 mins | Cook time: 30 mins | Yield: 18 cookie dough bites

DESCRIPTION

These spring inspired lemon cookie dough bites are packed with citrusy, tart, and fresh flavors. Additionally, they are vegan, refined-sugar free, and gluten-free!

INGREDIENTS

- 2 1/4 cups oat flour
 - 1/2 cup almond butter
 - 1/2 cup maple syrup
 - 1/4 cup lemon juice
 - 1 teaspoon vanilla extract
 - Handful of shredded coconut (for rolling)
-

INSTRUCTIONS

1. In a large bowl, mix together almond butter, maple syrup, lemon juice, vanilla extract, and oat flour until well combined
2. Roll the dough into 18 balls
3. Place in a freezer for 30 minutes
4. Roll balls in shredded coconut to coat
5. Enjoy immediately or store in freezer and enjoy later
6. (Optional step) If you want to turn these cookie dough bites into cookies, just place them onto a sprayed baking tray, flatten them out, and bake them at 350°F for 10-12 minutes!



DID YOU MAKE THIS RECIPE?

Tag @eats.by.c on Instagram and hashtag it #eatsbyc