

# NO-BAKE COOKIE DOUGH BALLS



Total Time: 45 minutes



Servings: 15

## Ingredients:

2 large or 3 small very ripe bananas (the riper the better)

2 tablespoons honey

¼ cup plus 1 tablespoon coconut oil, melted

½ teaspoon vanilla

1 ½ - 2 cups oat flour (or blend rolled oats in a blender)

Pinch of salt

1 tablespoon cocoa powder

½ cup chocolate chips (separated into ¼ cup and 2 tablespoons)

Sprinkles or flaky sea salt (optional)

## Instructions:

1. In a large bowl mash the bananas with a fork or with your hands.
2. Stir in coconut oil, honey, and vanilla until well incorporated.
3. Stir in the oat flour (start with 1 ½ cups), 2 tablespoons of chocolate chips, and salt. If the dough is too moist, add the rest of the oat flour.
4. Roll into balls (about 1 tablespoon each) with your hands (spray your hands with non-stick cooking spray) or use a small ice cream scoop. Place the balls on a baking sheet lined with parchment paper or a silicone baking mat.
5. Refrigerate (or freeze if you're short on time) for 15 minutes or until the balls are solid enough to handle.
6. Meanwhile, melt the remaining chocolate chips.
7. Stir in the remaining coconut oil and cocoa powder until the mixture is smooth. Let cool until the balls are ready to be dipped.
8. Dip/roll the balls in the chocolate mixture and place them back on the baking sheet. Sprinkle sprinkles or flaky salt on top if using. Refrigerate until chocolate is set (about 15 minutes).