



Chocolate Chip Cookie Dough Bark

12 servings

45 minutes

Ingredients

- 1 1/2 cups Oat Flour
- 1/4 cup Raw Honey
- 1/4 cup Coconut Oil (melted)
- 2 tsps Vanilla Extract
- 1 1/2 cups Dark Chocolate Chips
- 1/4 tsp Sea Salt (flaky)

Directions

- 1 Line a baking sheet with parchment paper and set it aside.
- 2 In a bowl, mix the flour, honey, oil, and vanilla with a spatula until well combined. Fold in 1/4 of the chocolate chips.
- 3 Pour the cookie dough mixture onto the baking sheet, and use your hands or a spoon to flatten and spread it to approximately 1/4 inch (0.5 cm) thickness.
- 4 Melt the remaining chocolate in a double boiler or in 30-second intervals in the microwave.
- 5 Pour the melted chocolate onto the dough and use the back of a spoon to spread it out. Transfer to the freezer for 30 minutes or until solid. Sprinkle with salt just before the chocolate sets.
- 6 When solid, break it into pieces and store it in an airtight container in the refrigerator until ready to eat. Enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to two weeks or freeze for up to three months.

Serving Size: One serving is approximately half a cup.

Make It Vegan: Use maple syrup instead.