



# SUE'S COOKIE DOUGH PIE

*"Grab a slice of pie!"*

## INGREDIENTS:

1 c. boiling water

pinch of salt

1 c. **Garbanzo Bean Flakes** (501550 or 501551)

1/3 c. brown sugar

1 t. vanilla

1/2 c. mini chocolate chips, divided

1 t. coconut oil

## DIRECTIONS:

1. In a food processor combine boiling water, a pinch of salt, **Garbanzo Bean Flakes**, and brown sugar. Blend together until well blended and let sit 5 minutes.
2. Fold 1/4 c. chocolate chips into the mixture.
3. Pour mixture into a pie, or tart, pan. Spread evenly.
4. Mix 1/4 c. chocolate chips and coconut oil in a microwave safe dish. Microwave on high for 30 seconds, stir. Continue to microwave and stir until the chocolate chips are melted.
5. Pour the melted chocolate on top of the pie mixture. Shake until the melted chocolate completely covers the top of the pie.
6. Refrigerate for 20 minutes. Serve.