

# Snickerdoodle Dip



*This is a rich and creamy dessert dip is perfect for satisfying your sweet tooth while including more fiber and plant-based protein into your snack game!*

<b>YIELD</b> <b>10 SERVINGS</b>	<b>PREP TIME</b> <b>5 MIN</b>	<b>TOTAL TIME</b> <b>5 MIN</b>
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## INGREDIENTS

1 (15oz) can	Navy Beans, drained and rinsed
2 Tbsp	Oats, quick or old-fashioned
¼ cup	Maple Syrup
¼ cup	Cashew Butter, creamy
2 tsp	Vanilla Extract
2 tsp	Cinnamon, ground
¼ tsp	Kosher Salt

### For Serving:

2 each	Apples, cored and thinly sliced
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## CHEF'S NOTES

Sliced apples or graham crackers make great dippers with this sweet treat. It can also be used as a tasty, fiber and protein-rich spread on toast!

You can use any bean or legume to make this hearty dip! We like white beans in this dessert version for their mild taste and creamy texture. You can use other nut butters like almond or peanut butter for a different flavor or swap the nut butter for sunflower seed butter to make it nut free!

Extra dip can be stored in an airtight container in the refrigerator for up to 5 days.

## DIRECTIONS

1. Gather all necessary equipment and ingredients. Prepare all ingredients as described above.
2. Drain and rinse the navy beans. In a microwavable safe bowl, microwave the beans until hot (about 1-2 minutes on high). This will result in smoother hummus.
3. In a food processor or blender, blend the oats to form a coarse flour.
4. Add the beans, maple syrup, nut butter, vanilla, cinnamon, and salt and blend the mixture until smooth. If the hummus is too thick, add warm water, one tablespoon at a time, until the dip is smooth and creamy.
5. To prevent a skin from forming on the top of the dip as it cools, press a piece of parchment paper or plastic wrap on the surface of the dip. Store the dip in refrigerator for at least 30 minutes to chill. The dip is ready to eat as is but will have a better texture and flavor if allowed to cool before eating.

# Nutrition Facts

10 servings per container

**Serving size** 2 Tbsp & ~1/4 apple (99g)

**Amount Per Serving**

**Calories** **120**

**% Daily Value\***

**Total Fat** 3.5g **4%**

Saturated Fat 0.5g **3%**

*Trans Fat* 0g

**Cholesterol** 0mg **0%**

**Sodium** 90mg **4%**

**Total Carbohydrate** 20g **7%**

Dietary Fiber 3g **11%**

Total Sugars 9g

Includes 5g Added Sugars **10%**

**Protein** 3g **6%**

Vitamin D 0mcg 0%

Calcium 40mg 4%

Iron 1.3mg 8%

Potassium 230mg 4%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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