

Choco Fever Dream

Greek Yogurt Cookie Dough

10 min Prep time	**10 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Main Ingredients

- [ ] 1 cup Greek yogurt (full-fat)
- [ ] 1 cup oat flour
- [ ] 1/2 cup chocolate chips
- [ ] 2 tbsp honey
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest
- [ ] Pinch of sea salt

Optional Mix-Ins

- [ ] 2 tbsp chopped toasted almonds
- [ ] 1 tbsp chia seeds (for extra fiber)
- [ ] A drizzle of Greek yogurt chia pudding for texture

Instructions

1. In a medium bowl, whisk together the Greek yogurt, honey, vanilla, and lemon zest until smooth.
2. Gradually stir in the oat flour and pinch of salt, mixing just until combined.
3. Fold in the chocolate chips and any optional mix-ins, being careful not to over-mix.
4. Taste a small spoonful; adjust sweetness with a touch more honey if desired.
5. Serve immediately or refrigerate for 15 minutes. Scoop into bowls and enjoy.

Nutrition per serving

210 kcal	12 g	28 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too thick, add a splash of milk or almond milk.
- For a richer flavor, toast the oat flour lightly before mixing.
- Replace chocolate chips with white chocolate for a different color palette.