Quinoa Crackers with Chocolate Chip Cookie Dough Dip

Yields: 50 crackers + 8 servings dip

- Golden quinoa: 2 cups, ground into flour
- Kosher salt: 1 Tbsp
- Olive oil: 1 Tbsp
- Warm water: 8 oz
- Quinoa flour: As needed for dusting
- White beans, canned: 2 14-oz cans
- Kosher salt: 1 tsp
- Baking soda: 1/2 tsp
- Vanilla extract: 1 1/2 Tbsp
- Brown sugar: 1/3 cup
- Oatmeal: 1/4 cup
- Dark bittersweet chocolate chips: 1/3 cup
- Vanilla soy milk: 1/3 cup
- Sunflower butter: 1/4 cup

1. Place quinoa flour, salt, oil, and warm water into a mixing bowl and combine to form a dough.
2. Place parchment paper onto sheet tray, dust with quinoa flour, and spread dough onto paper. Dust the top with quinoa flour and roll to 1/16 inch thick.
3. Cut dough into squares then score the top using a fork.
4. Bake at 325 for 10 minutes, then remove the crackers. Re-score and separate them onto two sheet trays. Bake another 15 minutes.
5. Set aside and let cool.
6. Grind oatmeal in food processor until fine.
7. Add beans, sunflower butter, salt, baking soda, brown sugar, and vanilla soymilk; puree until smooth.
8. Place in airtight container and store for 2 days. Before serving, mix in dark chocolate chips.