

# Chickpea chocolate chip cookies

- 1 can of chickpeas (washed)
- 2 tsp of vanilla
- 3/4 cup of peanut butter
- 1/2 cup maple syrup
- 1 tsp baking powder
- 1/2 cup chocolate chips

## **Directions**

- Preheat oven at 350
- Add chickpeas, vanilla, peanut butter, maple syrup & baking powder all in the food processor.
- Pulse until smooth. Then put on "mix" for a few extra seconds. Once it is all smooth, stir in chocolate chips.
- Scoop out onto a greased cookie sheet. Bake for 15-17 mins. If still gooey bake for 2 more mins. They are soft cookies and freeze well. Oh and I would be surprised if you don't eat them all in one day!!