

## Choc Chip Chickpea Cookies

1.5 cups cooked chickpeas (I cooked mine from scratch but canned is fine just drain and rinse first)

1/3 cup peanut butter

1 egg (for vegan, replace with 2 tablespoons of the canned chickpea liquid)

1/2 cup almond meal

1/4 cup maple syrup

2 teaspoons vanilla essence

1 teaspoon baking powder

Pinch of salt

Cacao nibs (or dark choc chips for the sweet toothed out there) to stir through



Preheat the oven to 175°C. Use a high speed blender or food processor to blend the chickpeas, peanut butter, egg, almond meal, maple, vanilla baking powder and salt. When well combined stir through the cacao nibs/choc chips (or if you forget like I did just press them on top once rolled out). Roll heaped tablespoons of the mixture into balls and then flatten onto a baking tray.

Bake for 15 - 20 minutes or until just browned on top. Allow to cool completely before storing.