
CHOCOLATE CHIP PEANUT BUTTER CHICKPEA COOKIES

- 1 (15 oz.) can chickpeas
- ½ cup peanut butter
- ¼ cup maple syrup
- 1 teaspoon baking powder
- 2 teaspoons vanilla
- a pinch of salt
- ½ cup mini chocolate chips

1. Preheat oven to 350°F.
2. Drain and rinse chickpeas.
3. In a food processor or blender, combine the chickpeas, peanut butter, maple syrup, baking powder, vanilla, and salt. Blend until smooth, scraping down the sides as needed.
4. Fold the chocolate chips into the batter.
5. Using slightly damp hands, roll batter into small balls. Place on your baking sheet, and slightly squish them down.
6. Bake for 10 minutes, until they are slightly golden.

Makes 16-18 cookies.

Recipe adapted from *Texanerin Baking*.

www.feedingthegulfcoast.org/recipes | (888) 704-FOOD

CHOCOLATE CHIP PEANUT BUTTER CHICKPEA COOKIES

- 1 (15 oz.) can chickpeas
- ½ cup peanut butter
- ¼ cup maple syrup
- 1 teaspoon baking powder
- 2 teaspoons vanilla
- a pinch of salt
- ½ cup mini chocolate chips

1. Preheat oven to 350°F.
2. Drain and rinse chickpeas.
3. In a food processor or blender, combine the chickpeas, peanut butter, maple syrup, baking powder, vanilla, and salt. Blend until smooth, scraping down the sides as needed.
4. Fold the chocolate chips into the batter.
5. Using slightly damp hands, roll batter into small balls. Place on your baking sheet, and slightly squish them down.
6. Bake for 10 minutes, until they are slightly golden.

Makes 16-18 cookies.

Recipe adapted from *Texanerin Baking*.

www.feedingthegulfcoast.org/recipes | (888) 704-FOOD