

Chickpea Chocolate Cookies

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INGREDIENTS

3 cups chickpeas
½ cup oat flour
½ cup cocoa
1 ½ - 1 ¾ cup coconut sugar (according to taste)
1/2 cup melted coconut oil
2 tsp baking powder
½ tsp salt
2 tsp vanilla
Add 1 cup chocolate chips



INSTRUCTIONS

Preheat oven to 350°F. Put all ingredients except for chocolate chips into a food processor. Process until smooth. Make sure it doesn't get warm to the touch or it will melt the chocolate chips. Add chocolate chips and pulse until incorporated.

Using a small cookie scoop, place 1 tbsp size rounds on baking sheets. Once on the baking sheet, hit the bottom of the baking sheet on the counter a few times to flatten out the cookies. They will stay similar to the size/flatness that they go in the oven as. Bake for 12-14 minutes. Remove and let completely cool on baking sheets. Store in an air-tight container in the fridge.