

Deep Dish Chocolate Chip Cookie Pie

Serving: 1

Ingredients

2 cans **white beans** or garbanzos, drained and rinsed (500g total, once drained)

1 cup **quick oats** or certified-gf quick oats

$\frac{1}{4}$ cup **applesauce**

10 **dates, pitted** soaked

$\frac{1}{4}$ cup **nut butter** (sunflower seed butter for nut-free)

$\frac{1}{4}$ cup **maple syrup**

2 tsp **pure vanilla extract**

$\frac{1}{2}$ tsp **baking soda**

2 tsp **baking powder**

$\frac{1}{2}$ tsp **salt**

1 cup **chocolate chips**

Directions

Remove pits from dates and soak in hot water while you locate remaining ingredients. Place dates in the blender to process first, then add everything except the chocolate chips. Blend thoroughly in a food processor until batter is smooth.

Mix in chips, and pour into a round silicone baking pan (I used an 8" silicone baking pan), or you can use a traditional baking pan lined with parchment paper.

Cook at 350F for around 35-40 minutes. Let stand at least 10 minutes before removing from the pan.

Prep Notes

The day of: To decorate with icing, place the cooked deep dish pie in the freezer for 30 minutes, then remove and flip upside down onto serving platter. Use a vegan icing to decorate the smooth side. Best served at room temperature.

