

Flourless Chocolate Chip Chickpea Blondies

Prep 5 min **Cook** 20 min **Total** 25 min

Yield: 16

Serving: 16

vegan, gluten-free

Ingredients

- 1 can (15 oz) chickpeas *rinsed and drained*
- $\frac{1}{2}$ cup all natural almond butter *or peanut butter*
- $\frac{1}{3}$ cup pure maple syrup *or agave nectar*
- 2 teaspoons vanilla
- $\frac{1}{2}$ tsp salt
- $\frac{1}{4}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{3}$ cup chocolate chips plus 2 tablespoons

Directions

Preheat oven to 350 degrees F and set out a 8x8 inch pan.

In a food processor, add all ingredients except chocolate chips and process until batter is smooth. Fold in $\frac{1}{3}$ cup of chocolate chips. Note: Batter will be thick and super delicious, so you could actually just eat it on it's own!

Spread batter evenly in prepared pan then sprinkle 2 tablespoons of chocolate chips on top. Bake for 20-25 minutes or until toothpick comes out clean and edges are a tiny bit brown. The batter may look underdone, but you don't want them to dry out!

Cool pan for 20 minutes. Makes 16 blondies.

