



Nancy's Nourishing Kitchen

Chickpea Blondies

Ingredients:

1 15oz can chickpeas, rinsed
1/2 cup almond butter
1/3 cup + 2 Tablespoons maple syrup
1 teaspoon vanilla extract
1/4 cup almond flour
1 teaspoon cinnamon
1/4 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon sea salt
1/2 cup dark chocolate chips + a little more to scatter on top

Directions:

Preheat oven to 350° and line an 8x8 square baking pan with parchment paper.
In a food processor combine chickpeas, almond butter, vanilla and maple syrup. Blend until very smooth.
Add dry ingredients to food processor and blend again.
Pour contents of food processor into a bowl and fold in chocolate chips.
Pour into prepared pan Sprinkle a few chips on top, if desired
Bake 25-30 minutes, until center is set.

Cool slightly before cutting into squares
**can substitute oat flour for almond flour

Yield: 12 blondies

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