

HEALTHY LIVING INITIATIVE

RECIPE OF THE MONTH



CHOCOLATE CHIP CHICKPEA COOKIES

INGREDIENTS

1 (15oz) can of chickpeas	1/4 teaspoon salt
1/2 cup peanut butter	1/4 teaspoon baking powder
1/3 cup pancake/maple syrup or honey	1/4 teaspoon baking soda
1 Tablespoon vanilla extract	1/2 cup chocolate chips

DIRECTIONS

Preheat oven to 350 degrees. Line 2 cookie sheets with parchment paper or spray with non stick spray

Drain and rinse chickpeas. Mix all ingredients except for chocolate chips to a smooth creamy consistency

Fold in chocolate chips. Using a tablespoon, scoop dough into balls and drop onto cookie sheet evenly spaced.

Bake for 15-20 minutes until golden brown.

