

# Vegan Chickpea Chocolate Chip Cookies

By Vicki McAfee

1 TBS flax meal

3 TBS room temperature water

1  $\frac{3}{4}$  cups rolled oats

$\frac{1}{2}$  cup powdered peanut butter

$\frac{3}{4}$  tsp baking powder

$\frac{3}{4}$  tsp baking soda

pinch of salt

1 cup vegan chocolate chips

1 – 15 ounce can chickpeas, rinsed and drained

$\frac{2}{3}$  cup unsweetened plant based milk

2 tsp pure vanilla extract

$\frac{2}{3}$  cup coconut sugar or any other dry, plant based sugar

- Preheat oven to 375 and line a baking sheet with parchment paper.
- In a small bowl mix the flax meal with water and set aside to thicken.
- In a blender, process the oats into flour. Transfer to a large mixing bowl and add the ingredients from the powdered peanut butter through the chocolate chips. Mix thoroughly.
- In the blender combine the chickpeas through sugar, and don't forget the flax meal that was sitting on the side in a separate bowl thickening up. Blend until very smooth and creamy.
- Make a well in the center of the dry ingredients and fold the chickpea mixture in and mix until just combined, do not over mix.
- Drop by spoonfuls onto the prepared baking sheet. Then dip the back of a teaspoon into a cup of water and individually flatten each cookie out, just slightly, so they bake evenly. You'll have to dip the spoon in water for each cookie as the dough is a bit sticky.
- Bake for 14 minutes. You will see little cracks in them, this is normal for vegan cookies.

Money saving hint: You can just turn over the used parchment paper from the first batch and use that for the second batch.

I get my powdered peanut butter at Target (PB2 Brand) But Sprouts carries powdered peanut butter as well.