

CHOC BANANA CHICKPEA COOKIES

1 can chickpeas (400g)

1 cup oats

2 medium bananas

¼ cup brown sugar

1 teaspoon vanilla

1 teaspoon baking powder

¼ cup dark chocolate chips



Drain the chickpeas and rinse thoroughly.

Place all ingredients excluding the chocolate chips in the food processor.

Whizz for 2-3 mins until very smooth. Remove the blade from the processor, add the chocolate chips and mix with a spoon.

Using a tablespoon place spoonfuls onto a baking paper lined tray.

Use the back of the spoon to shape the dollops into circular shapes, approximately 1 cm thick. Do not panic if they look a bit rustic.

Bake at 180 degrees for 25 mins. Remove from the oven and cool on the tray.

Source: mykidslickthebowl.com