



# CHEWY CHOCOLATE COOKIES



GF



SF



OF

ReShape.



# CHEWY CHOCOLATE COOKIES



12 cookies

5-10 min  
(+ 15 min bake)

easy

## Ingredients

**240 g (1½ cup)** cooked chickpeas (from one 400 g can)

**160 g (½ cup)** 100% peanut butter

**8 g (3 ½ tsp)** cocoa powder

**25 ml (5 tsp)** maple syrup

**4 g (1 tsp)** baking powder

**70 g (a bit over ¼ cup)** vegan chocolate chips

## Instructions

1. Preheat the oven to 180°C/356°F (conventional settings).
2. Blend the chickpeas in a cup of an immersion blender or smash with the potato masher.
3. Transfer to a bowl and add peanut butter, cocoa powder, maple syrup, and baking powder. Mix very well, best with your hands so it's combined well.
4. Add in the chocolate chips and mix again.
5. Start forming cookies by rolling little bowls in your hands (about 2 Tbsp or 40 g each) and then flattening them so they are a bit over 0.5 cm/0.2 inches thick.
6. Place the cookies on the baking tray lined with baking paper or silicone baking mat (remember to leave some space between cookies) and bake for about 15 minutes.
7. Take out from the oven and let cool down for 5 minutes then transfer on the wire rack so they can cool down completely.

## Notes & Tips

1. If you have a good processor you can combine all the ingredients with it (except chocolate chip cookies).
2. If you do not have access to chocolate chip cookies just use dark vegan chocolate and chop it very finely.

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by Kate Bartel

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