

 **Prep:** 10 minutes  
 **Cook:** 20 minutes  
 **Servings:** 22  
portion size 2 cookies

# Chocolate Chip Peanut Butter Dome Cookies

## INGREDIENTS

- 1 15.5 oz can of Chickpeas, no salt added
- ¼ cup 100% pure maple syrup
- ¼ cup golden coconut sugar
- 1 tsp vanilla extract
- 1 egg
- ½ cup unsalted creamy peanut butter (sugar free and oil free)
- ½ cup whole wheat flour
- ¼ tsp kosher salt
- ½ tsp baking soda
- ¾ cup dark chocolate chips

## DIRECTIONS

1. Pre-heat oven to 350 F
2. Drain and rinse the chickpeas and add them to the food processor. Add the maple syrup, coconut sugar, and vanilla extract. Blend until smooth. Add the egg and peanut butter and blend till smooth.
3. In a large bowl mix together the flour, salt and baking soda until well combined.
4. Using a spatula, pour the chickpea batter into the bowl and mix together until just combined and you see no more flour left. Lastly, fold in the chocolate chips.
5. Using the cookie scoop, scoop around 12 balls of dough onto the parchment paper. (Note: dough will be sticky). No need to press down on the dough balls, just leave them as is.
6. Bake for 10-12 minutes (10 minutes for a gooey-er center). Let cool on baking sheet for 5 minutes, and then transfer elsewhere or to a rack to continue cooling. Continue steps 5-6 with the rest of the batter.

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### Nutrition Information per serving (2 cookies):

Calories 312	Carbohydrate 45g	Calcium 58mg (4%)
Total Fat 11g	Fiber 8g	Iron 4mg (26%)
Saturated Fat 2.6g	Sugars 17g	Potassium 450mg (10%)
	Protein 11.8g	



**Canned  
Beans**  
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