

# GUT-LOVING CHOC CHIP COOKIES

## INGREDIENTS

- 1x 420g can chickpeas, drained & rinsed
- 1/2 cup rolled oats
- 1/4 cup peanut butter
- 1/4 cup honey
- 1 tsp vanilla extract
- 1 tsp ground cinnamon
- 1/2 tsp sea salt
- 1 tsp baking powder
- 1/2 cup chocolate chips



**SERVES: 12-14**

## DIRECTIONS

1. Preheat the oven to 180C.
2. Add all ingredients except for chocolate chips into food processor. Blend until well combined.
3. Transfer mixture into medium sized bowl. Add in chocolate chips and fold until mixed through well.
4. Roll spoonfuls of batter into ball shapes and place on baking tray lined with baking paper.
5. Flatten balls with the back of a fork or fingers.
6. Bake for 12-15 minutes or until golden on top.
7. Enjoy! Keep in fridge for up to 7 days.