**Learn more about *The Jaroudi Family* and find family friendly recipes at:**

[**www.youtube.com/thejaroudifamily**](http://www.youtube.com/thejaroudifamily)

[**www.newthejaroudifamily.com**](http://www.newthejaroudifamily.com)

[**www.instagram.com/thejaroudifamily**](http://www.instagram.com/thejaroudifamily)

[**www.jaroudimembership.com**](http://www.jaroudimembership.com/)

**Chocolate Chip Cookies**

By: The Jaroudi Family

Makes 12-16 Cookies

**Ingredients:**

1-15 oz can of chickpeas (liquid included)\* [428g]
1 cup oat flour [90 g]
1⁄4 cup of peanut butter (or reconstituted powdered nut butter) \* [65 g]

1 tsp baking powder
1⁄2 tsp baking soda
5 large, pitted dates [120g]
1⁄2 tsp vanilla powder

Dark chocolate chips

**Directions:**

1. In a food processor add all ingredients except the dark chocolate chips. Process until smooth.
2. Gently fold in the dark chocolate chips.
3. On a baking sheet lined with parchment paper form each cookie leaving a small space in-between.
4. You can form rustic cookies by just using a spoon and placing them on the parchment paper or using a tiny amount of water to smooth out the surface and size for a more traditional cookie appearance. (See video)
5. Bake for 15 minutes at 350 degrees.

**Notes**:

The liquid from a 15 oz-can of chickpeas is generally 2/3 cups.

You can sub sunflower seed butter for nut butter if you have an allergy.