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## **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.