

# Chickpea Chocolate Chip Cookies

## Instructions

1. Preheat the oven to 350 degrees.
2. Add all of the ingredients except the chocolate chips to a blender or food processor. Blend until the mixture forms a dough.
3. Place the dough in a large bowl and stir in the chocolate chips.
4. Roll the dough into similar-sized balls and place on a greased or lined cookie sheet.
5. Bake for 15-18 minutes or until fully cooked.

## Ingredients

- 1 ½ cup of chickpeas
- ½ cup of peanut butter
- ⅓ cup of maple syrup
- 2 tsp of vanilla extract
- ½ tsp baking soda
- Pinch of salt
- ½ cup of chocolate chips

## Grocery List

### Canned Goods

- Chickpeas

### Pantry Items

- Peanut butter
- Maple syrup
- Vanilla extract
- Baking soda
- Salt
- Chocolate chips