

2 Bean Chocolate Chunk Cookies

VEGAN + SOY FREE



Ingredients:

- 1 15 oz can garbanzo beans
- 1 15 oz can white beans
- 1/2 cup almond butter
- 3 tblsp whole wheat flour
- 1 tblsp maple syrup
- 1/2 tsp vanilla
- 1/2 tsp salt
- 1 tblsp agave nectar
- a drizzle of hemp milk
- 1/2 cup vegan chocolate chips (or chunks!)

Directions:

Preheat oven to 400 degrees.

The first step is by far the most tedious, but NOT skippable. First, open your cans. Drain each. Pour the garbanzo beans into a

colander. essentially, you'll want to shuck your beans. To do this, squeeze each little bean until the outer whitish film surrounding it pops off. Discard skins and put shucked beans back into the colander. Shucked chickpeas kind of look like tiny brains, so it becomes easier and easier to tell the peeled from the not peeled. You kind of get into a groove after a few minutes and it all goes by really quickly. You really can't skip this step or your cookies will be yucky and chunky and taste a little too much like chickpeas.

After your beans are shucked, you'll need to combine all of the ingredients except for the hemp milk and chocolate chips in a food processor.

Mix on high until combined completely.

While processor is on, add the drizzle of hemp milk until its all reaches a smooth and even doughy consistency. Transfer dough to a mixing bowl and fold in the chocolate chips.

Line a cookie sheet with non-stick baking paper. Drop heaping spoonfuls of dough onto the cookie sheet, about an inch apart each. Bake for 15 minutes or until toothpick inserted comes out clean. Makes 16 cookies.