

Healthy but tasty chocolate chip cookies

Preparation time: 10 minutes, cooking time 25 minutes

Ingredients:

400g can chickpeas, drained and patted dry
2 cups peanuts, almonds or cashews
¼ cup honey (or replace with 2 tbsp. unrefined sugar)
2 tsp vanilla extract
1 tsp baking powder
½ cup flaked almonds
½ cup chocolate drops / chopped dark chocolate
Large pinch sea salt (omit if using salted nuts)

Directions:

- Preheat oven to 160C and line a baking tray with greaseproof paper or reusable silicon baking sheet
- Place all ingredients except flaked almonds, salt (if using) and choc drops in a food processor and blend well until a fine powder is formed
- Add flaked almonds and pulse, then add in chocolate drops and pulse briefly to mix
- Roll mixture into walnut-sized balls and place on baking tray. Then use a fork to flatten slightly
- Bake until lightly golden and set (about 25 minutes). Cool on the baking tray for 10 minutes, then transfer to a wire tray



These tasty cookies are gluten free and full of fibre. Recipe adapted from Annabel Langbein Endless Summer.