

## Healthier choc chip cookies

### A healthy treat!

#### Ingredients

400g can chickpeas, drained and patted dry  
2 cups peanuts, almonds or cashews  
¼ cup honey (or replace with 2 - 3 tbsp. unrefined sugar e.g. coconut or rapadura)  
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 fan / 170C standard oven and line a baking tray with greaseproof paper or a 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 salt, pulse, then add in chocolate drops pulsing 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

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