

Caramel Peanut Butter Chocolate Cookies

1x 400g can of chickpeas, drained and rinsed
½ cup peanut butter
1 tsp vanilla bean paste
¼ cup coconut sugar
1 tsp baking powder
2 tbsp pumpkin seeds
2 tbsp coconut oil, melted
Pinch of salt
1 tbsp water
½ cup oats
¼ cup cacao nibs
~1/2 cup good quality chocolate

Method:

Preheat the oven to 180C. Line a baking tray with baking paper.

In a blender, blend together the chickpeas, peanut butter, vanilla, coconut sugar, baking powder, pumpkin seeds, coconut oil, salt + water. Blend until you have formed a cookie dough consistency.

Place mixture in a bowl and stir through the oats, chocolate + cacao nibs. Roll dough into balls and place on a baking tray. Flatten with the back of a fork.

Bake for ~15 minutes until lightly golden. Remove from the oven and leave to cool on a wire rack. These are great eaten warm but can be stored in an airtight container in the pantry for up to a week, or frozen for several weeks. You can warm the cookies up for 10 seconds in the microwave and the chocolate will melt and go gooey.