

# Chocolate Peanut Butter Chickpea Cookies

8 ingredients · 35 minutes · 8 servings



## Directions

1. Preheat the oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. Add the banana, peanut butter, chickpeas, coconut sugar, and cacao powder to the bowl of a food processor. Process until smooth.
3. Gently fold in the hemp seeds, chia seeds, and sunflower seeds. Mix until well combined.
4. Evenly divide the batter onto the baking sheet, approximately 1/3 cup per cookie. Bake in the oven for 20 to 25 minutes or until the tops are firm to the touch.
5. Remove from the oven and allow to cool for 10 minutes. Enjoy!

## Notes

### Leftovers

Keep in an airtight container on the counter for up to five days, then transfer to the fridge for up to two more days. Freeze for up to six months.

### Serving Size

One serving is equal to one cookie.

### More Flavor

Add cinnamon, vanilla, and salt.

## Ingredients

- 2 Banana (medium)
- 1/2 cup All Natural Peanut Butter
- 1 1/2 cups Chickpeas (drained, rinsed)
- 1/3 cup Coconut Sugar
- 1/4 cup Cacao Powder
- 1/4 cup Hemp Seeds
- 1 tbsp Chia Seeds
- 1/4 cup Sunflower Seeds