

Easy Vegan Chickpea Brownies

Recipe



Ingredients

- 1 can chickpeas, drained and rinsed
- 1/2 cup smooth peanut butter
- 1/3 cup maple syrup
- 2 tsp vanilla extract
- 1/2 tsp salt
- 1/4 tsp baking powder
- 1/4 tsp bi-carb soda
- 1/3 cup choc chips
- Sea salt

Method

- Preheat your oven to 180c and prepare a baking tray
- Add chickpeas, peanut butter, maple syrup, vanilla extract, salt, baking powder and bi-carb soda to a food processor and blend until mixture is smooth.
- Add choc chips to mixture and mix to combine
- Evenly spread mixture into your prepared baking tray and place in the oven for about 25 minutes or until edges start to brown
- Allow brownies to cool before slicing into desired sized slices. Sprinkle some sea salt to help enhance the sweetness of the brownies

