

Name: _____

Period: _____

Genius Chocolate-Chip Blondies

Yield: makes an 8×8 pan

Ingredients:

- 1 1/2 cups chickpeas or white beans (1 can, drained and rinsed) (250g after draining)
- 3/4 tsp baking powder
- 1/8 tsp baking soda
- 1/4 tsp salt
- 3/4 cup brown sugar or coconut sugar (See note below, for substitutions)
- 2 tsp vanilla extract
- 1/4 cup quick oats (20g)
- 1/4 cup peanut butter or almond butter
- 1/2 cup chocolate chips

Directions:

1. Preheat oven to 350 degrees.
2. Blend all ingredients (except chips) until very smooth in a good food processor (not a blender).
3. Mix in chips.
4. Scoop into a greased (or tinfoil-lined) 8×8 pan.
5. Optional: for “prettiness” you can stick some chocolate chips *on top* of the batter as well.
6. Bake for around 30 minutes. They’ll look a little undercooked when you take them out, but they firm up as they cool, and you don’t want them to get hard.

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