

Chickpea Brownies

Ingredients:

1 ½ cups chocolate chips	½ teaspoon baking powder
1 can (15 ounce) chickpeas, rinsed/drained	1 teaspoon vanilla
4 eggs	½ teaspoon salt
¾ cup brown sugar	
1/3 cup oil	

Directions:

1. Preheat oven to 350°F.
2. Spray 9x9 baking pan with cooking spray.
3. Melt chocolate chips over double boiler or in microwave until smooth and creamy (be careful not to burn, microwave for short intervals of time, stirring in-between).
4. Place beans, eggs, brown sugar, oil, baking powder, vanilla, and salt in food processor or blender. Blend until smooth.
5. Add melted chocolate chips to blender and mix gently.
6. Pour in prepared pan (optional – can sprinkle additional chocolate chips on top).
7. Bake for approximately 50 minutes.

*Chickpeas are also known as Garbanzo Beans



COMMUNITY
HEALTH &
ENGAGEMENT