

CHICKPEA COOKIES

Vegan Chef
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INGREDIENTS:

240g Chickpeas
(1 can)
25g Coco's flour
40g Oatmeal (gluten
free)
50g Sugar cane
90g Vegan chocolate
chips
50g Sunflower oil
1 tsp Baking soda
2 tbsp Corn starch

DIRECTION:

Blend all the ingredients, with the exception of the chocolate chips, until a homogeneous and fairly firm cream is obtained.

Add the chocolate and mix well.

With a spoon creates cookies on a tray with baking paper.

Bake at 175°C degrees for 15 minutes. Let it cool down!

VEGAN BEAR CHEF