

Chickpea Peanut Butter Blondies (Copy)

A cross between fudge and brownies, these Chickpea Peanut Butter Blondies is a guilt-free treat that takes next to no time to whip up!

🕒 Preparation 10 minutes 🕒 Total 25 minutes 16 squares

Ingredients

or	or
1 can (15oz) chickpeas rinsed and drained	1 tbsp vanilla extract
or	or
1/2 cup peanut butter	1 tsp baking powder
or	or
4 tbsp honey, raw	chocolate chips topping

Cooking method

- 1
Heat oven to 350 degrees
- 2
In a food processor, blend everything but your chocolate chips together.
- 3
Spread your mixture into a 9x9 pan (lined or greased), sprinkle some chocolate chips on top (as much or as little as you'd like) and bake for 15 minutes.
- 4
Once cooled, cut up the blondies into 16 squares. Serve as is or chill overnight and serve.