

Half Baked Chickpea Blondies + Edible Cookie Dough Dip - Edible cookie dough dip transformed into a blondie if you decide to cook the batter! Vegan, gluten-free, dairy-free, and flour-less.

Ingredients

(Double this recipe if you are making half baked blondies)

- 1 can chickpeas (drained and rinsed) + ½ tsp baking soda
- ⅓ cup peanut butter
- ⅓ cup pure maple syrup
- ⅓ cup dark chocolate chips
- ¼ cup almond flour
- 1 tsp vanilla extract
- ¼ tsp baking soda
- ¼ tsp baking powder
- ¼ tsp salt
- 3 tbsp unsweetened cocoa powder - for the brownie batter

Directions

Edible cookie dough dip

1. Place chickpeas in a medium saucepan with ½ tsp baking soda. Cover the chickpeas with several inches of water, then bring to a boil over high heat. Boil for about 20 minutes or until the chickpeas look bloated, soft, and their skins are falling off. In a fine mesh strainer, drain the chickpeas and run cool water over them.
2. Add the chickpeas to a food processor along with the rest of the ingredients sans chocolate chips and cocoa powder.
3. Blend until the mixture is thick and creamy, scrape down the sides as necessary.
4. If you are wanting edible chocolate chip cookie dough dip, fold in ⅓ cup chocolate chips.
5. If you are wanting edible brownie batter dip, fold in ⅓ cup chocolate chips + 3 Tbsp cocoa powder.
6. Pour into a bowl and serve with various fruits, pretzels, and cinnamon sugar pita chips.

half baked blondies:

1. Double the recipe by adding two cans of chickpeas in a medium saucepan with 1 tsp baking soda. Cover the chickpeas with several inches of water, then bring to a boil over high heat. Boil for about 20 minutes or until the chickpeas look bloated, soft, and their skins are falling off. In a fine mesh strainer, drain the chickpeas and run cool water over them.
2. While the chickpeas are boiling, preheat the oven to 350 degrees and line and grease an 8x8 baking pan.
3. Add the chickpeas to a food processor along with the rest of the ingredients sans chocolate chips and cocoa powder.
4. Blend until the mixture is thick and creamy, scrape down the sides as necessary.
5. Split batter in half. In one batter, you are adding about $\frac{1}{3}$ cup chocolate chips. The other batter, you are adding $\frac{1}{3}$ cup chocolate chips and 3 Tbsp cocoa powder.
6. To create the "marbled" effect, spoon half of the regular batter into the prepared pan, and then top it with half of the chocolate batter. Repeat this with the remaining regular batter and chocolate batter. Swirl the batters together with a knife just a few times - do not overmix! A slight swirl will create that beautiful marbled look once it's all baked.
7. Top with additional chocolate chips and bake in the oven for 25-30 minutes.
8. Let the pan cool for at least 10 minutes before cutting into squares. Enjoy! Optional: Sprinkle sea salt flakes before serving.