

## Chickpea and Chocolate Chip Blondies



### Ingredients (makes 12):

- 1 tin chickpeas in water, drained and rinsed well
- ¼ teaspoon salt
- 1 teaspoon baking powder
- 6oz sugar
- 2½ oz self-raising flour
- 2oz dairy-free yoghurt or apple sauce
- 4oz dark chocolate chips
- 3 tablespoons oil

### Make:

1. Preheat oven to 180° and grease an 8x8 baking tin, or line with baking paper.
2. Blend all the ingredients, except the chocolate chips, in a food processor until well mixed and a smooth consistency.
3. Gently stir in the chocolate chips, keeping some back to decorate the top of the mixture.
4. Pour the mixture into the baking tin and decorate the top with the remaining chocolate chips.
5. Bake in the oven for 30minutes.
6. Take out from oven and leave to cool before cutting.

