

Peanut Butter Banana Chocolate Chip Chickpea Blondies



Ingredients (makes 8):

- 1 can chickpeas, rinsed and drained
- 2 tablespoons smooth peanut butter
- 1 tablespoon maple syrup
- 1 medium ripe banana
- 1 teaspoon vanilla extract
- 1 scoop protein powder (I use PHD Smart Protein 'chocolate cookie' flavour)
- 1 teaspoon baking powder
- 50g dark, dairy-free chocolate, coarsely chopped (I use Lindt 70%)

Make:

1. Preheat oven to 180^o C and line an 8x8 inch baking tin with baking paper.
2. Add all ingredients except chocolate chips to a food processor and blend until the mixture is smooth. Fold in ½ the chopped chocolate pieces.
3. Spread mixture evenly into the prepared tin and then sprinkle the rest of the chopped chocolate on top. Bake for 20-25 minutes or until a skewer comes out clean and the edges are a starting to turn a little brown.
4. Cool the mixture for 10 minutes on wire rack before cutting into 8 equally sized blondies.