

# CHICKPEA CHOCOLATE CHIP COOKIES

A GREAT ACCOMPANYMENT TO YOUR FAVORITE AFTERNOON TEA OR LATTE

## INGREDIENTS

- 1/2 cup butter, softened
- 3/4 cup coconut sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 1/3 cups chickpea flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon fine sea salt
- 3/4 cups chocolate chips

## DIRECTIONS

1. Preheat oven to 350 F and line a large baking sheet with parchment paper. In a large bowl, mix together the softened butter and sugar.
2. Add in the egg and vanilla and mix well, then add in the chickpea flour, baking soda, and salt. Stir until the batter looks uniform; it will be relatively thick and sticky.
3. Fold in the chocolate chips, then scoop the batter using a tablespoon. Space the cookies about 1 to 2 inches apart to allow for spreading.
4. Bake at 350F for 8-10 minutes, or until the cookies look lightly golden around the edges. Let the cookies cool on the pan to firm up.



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