

## **Northern Michigan Chickpea Brownies**

### **Ingredients**

Coconut oil spray  
1 15 oz. can chickpeas, drained and rinsed  
1/2 cup almond, cashew, or peanut butter  
1/3 cup Michigan maple syrup or local honey  
2 teaspoons pure vanilla extract  
1/2 teaspoon sea salt  
1/4 teaspoon baking powder  
1/4 teaspoon baking soda  
1/3 cup dark chocolate chips

### **Instructions**

1. Preheat oven to 350F. Coat an 8-inch square pan with coconut oil spray.
2. In a blender or food processor, combine the chickpeas, almond butter, maple syrup, vanilla, salt, baking powder, and baking soda. Process until completely smooth.
3. Transfer the batter to the prepared pan and use a spatula to spread it evenly and smooth out the top. Scatter the chocolate chips on top.
4. Bake for 20 to 25 minutes, until a tester inserted into the center comes out clean.
5. Remove the pan from the oven and set it on a wire rack. Let the blondies cool for 20 minutes, then sprinkle with a pinch of sea salt and cut into 2-inch squares.

Store in an airtight container at room temperature for up to 1 week or wrapped in plastic in the freezer for up to 3 months.