

Meal:	Treats!
Category:	Very easy
Time:	15 min prep; 15 min cooking

Chick Pea Chocolate Chip Cookies

Jessica Seinfeld's - Deceptively Delicious

Ingredients

- Non-stick cooking spray
- 1 cup firmly packed light or dark brown sugar
- ¾ cup trans-fat-free soft tub margarine
- 2 large egg whites
- 2 tsp pure vanilla extract
- 1 x 15-oz. Can of chickpeas, drained and rinsed
- 2 cups semisweet chocolate chips
- ¾ cup chopped walnuts (optional)
- ¾ cup raisins (optional)
- 2 cups all purpose flour
- ½ cup old-fashioned oats
- 1 tsp baking soda
- ¼ tsp salt



Directions

1. Preheat oven at 350. Coat a baking sheet with cooking spray.
2. In a large mixing bowl or bowl of electric mixer at a low speed until thick dough forms:
 - Beat the sugar and margarine with a wooden spoon or on medium speed until smooth
 - Beat in egg whites and vanilla
 - Then chickpeas and chocolate chips
 - Add flour, oats, baking soda and salt
3. Drop the dough by the tablespoon onto the baking sheet, spacing cookies about 2 inches apart. Press gently with a fork to flatten.
4. Bake until the cookies are golden brown or just set; 11-13 minutes. Do not over bake. Transfer to rack and cool.
5. Store in an airtight container for up to 3 days.

Nutritional Information

coming soon!