



CANADA AGRICULTURE  
AND FOOD MUSEUM  
MUSÉE DE L'AGRICULTURE  
ET DE L'ALIMENTATION  
DU CANADA

A FASCINATING WORLD  
UN MONDE FASCINANT



# Chickpea Chocolate Chip Cookies

## Ingredients

1 cup (250 ml) brown sugar  
¾ cup (190 ml) butter, softened  
2 eggs  
2 tsp. (10 ml) vanilla extract  
1 (15 ounce) can chickpeas, drained and rinsed (mash them to almost a purée)  
2 cups (500 ml) chocolate chips  
2 cups (500 ml) flour  
½ cup (125 ml) old fashioned oats  
1 tsp. (5 ml) baking soda  
¼ tsp. (1.25 ml) salt

## Preparation

Preheat oven to 350°F (175°C). Coat a cookie sheet with cooking spray. Beat sugar and butter until smooth in a big bowl. Beat in eggs and vanilla, then add mashed chickpeas and chocolate chips. In a separate bowl, combine flour, oats, baking soda and salt. Add dry ingredients to the wet. Drop by tablespoonful onto baking sheet. Bake 11 to 13 min, until golden brown.