

# Vegan Brownies

*A quick and easy weekday dessert that uses chickpeas and Cococo's Dutched Cocoa Powder. Food restrictions or not, everyone will enjoy these brownies with a little extra protein and a lot more fudgy goodness.*

**1 CAN (15OZ.) CHICKPEAS,  
RINSED AND THE HUSKS  
REMOVED**

**1/2 CUP ALMOND BUTTER**

**1/2 CUP MAPLE SYRUP**

**1/4 CUP PACKED BROWN SUGAR**

**1/4 CUP COCOCO DUTCHED  
COCOA POWDER**

**1/4 CUP FLOUR OR  
GLUTEN-FREE FLOUR**

**1/3 CUP DATES, PITTED**

**2 TBSP COCONUT OIL**

**1 1/2 TSP VANILLA**

**1 TSP BAKING POWDER**

**1/2 TSP SALT**

**1/4 TSP BAKING SODA**

**1/2 CUP COCOCO BITTERSWEET  
CHOCOLATE DROPS**

**1/4 CUP COCOCO BITTERSWEET  
CHOCOLATE DROPS FOR  
SPRINKLING ON TOP**

Preheat the oven to 350°F.

In either a blender or food processor, combine all ingredients except the chocolate drops.

Transfer batter from blender/food processor into greased 8×8 baking pan.

Stir in 1/2 cup chocolate drops into brownie batter.

Spread batter evenly in pan and then sprinkle remaining 1/4 cup of chocolate drops on top.

Bake for 30 minutes.

Let cool before serving.

*Thanks to [www.CutCooking.com](http://www.CutCooking.com)*