



Not Quite Blondies

Ingredients

- 60g Coconut Oil (plus some for greasing)
- 1 drained tin of chickpeas
- 3 medium eggs
- 1.5 tsp of almond essence
- 125g coconut sugar
- 1 tsp of baking powder
- 65g ground almonds
- 90g Dark Chocolate cut into chips

Instructions

- Preheat the oven to 180C/160C fan/gas mark 4. Grease a 25cm square cake tin with coconut oil and line with baking paper.
- Put the chickpeas and coconut oil in a food processor with one of the eggs and blend until a puree. Transfer to a bowl and stir in the almond essence.
- In a separate bowl, beat the remaining eggs with the coconut sugar using a hand-held electric whisk. Fold the mixture into the chickpea puree. Add the baking powder and ground almonds and fold to combine. Stir 70g of the dark chocolate chips through the mixture.
- Pour the mixture into the tin and smooth the top with a spatula. Bake for 35-40 minutes, or until the top is golden brown and firm, and a skewer inserted into the middle of the blondie comes out clean. Remove from the oven and leave to cool in the tin for 15 minutes. Turn out onto a wire rack, remove the baking paper and leave to cool completely.



- Melt the remaining dark chocolate chips. Place in a glass bowl and sit on a plate over a saucepan of boiling water. Using a teaspoon, drizzle the melted chocolate over the blondies. Leave to set, then cut into 18 bars.