Flourless Chocolate Chip Blondie Brownies

*Prep time: 3 Minutes* – *Cook time: 30 Minutes* – *Total time: 33 Minutes*
*Yield: Makes 12-16 Brownies*

**Ingredients:**

* 1 Cup Natural Smooth Peanut Butter (if you have a nut allergy you can always try to make these with a seed butter)
* 1/3 Cup Honey (Agave or Maple Syrup – to make these sugar free you can try Stevia)
* 1 Egg
* 1/4 Cup Egg Whites (2 Egg Whites)
* 1/4 Tsp Salt
* 1/2 Tsp Baking Soda
* 1 1/2 Cups Cooked Chickpeas
* 1 Tsp Vanilla Extract
* 1/2 Cup Chocolate Chips (You can use 1/4 Cup Chocolate and 1/4 Cup White like I did)

**Directions:**

1. Pre-heat oven to 350F.
2. Spray your 8×8 glass baking dish with a healthy, non stick oil.
3. Place all ingredients excluding the chocolate chips in your food processor and blend until smooth (stopping to scrape down the sides).
4. Using a spatula hand mix-in your chocolate chips.
5. Pour mixture evenly into your glass baking dish (use your spatula to smooth out the batter).
6. Place in the oven and bake for 27 – 30 minutes (until your fork comes out clean).
7. Remove from oven and let set for 10 minutes.
8. Cut into squares, serve and enjoy!
9. These are all-natural so I highly suggest storing them in a sealed tight container in your refrigerator.