Pumpkin Chocolate Chip Chickpea Cookies

**Ingredients**  
  
14 ounces canned chickpeas, drained & rinsed well  
  
8 large Medjool dates, pitted\*  
  
1/2 cup sunflower seed butter (or other natural nut butter)  
  
1/3 cup pumpkin puree  
  
2 tablespoons chia seeds  
  
2 scoops [Chocolate Protein](https://aloha.com/shop/product/protein-chocolate-tower" \t "_blank)  
  
2 teaspoons pumpkin spice  
  
1 teaspoon cinnamon (optional)  
  
1 teaspoon baking powder  
  
1/2 teaspoon salt  
  
1/2 cup Enjoy Life Mega Chunks, chopped  
  
**Preparation**  
  
1. Preheat oven to 350°F, and line two cookie sheets with parchment paper or a silicone mat.  
  
2. In a food processor, or good blender, process drained chickpeas until broken down into flour-like consistency. Add the pitted dates and process completely broken down, about 30 seconds.  
  
3. Add in the sunflower seed butter (or nut butter or choice) and pumpkin purée. Process again, about 30 seconds.  
  
4. Add in chia seeds, protein powder, baking powder, and salt, and process until just combined.  
  
5. Remove blade from processor bowl and fold in chocolate chunks.  
  
6. Using cookie scoop (or a rounded tablespoon), drop cookies onto prepared baking sheet.  
  
7. Flatten cookies slightly with wet fingers.  
  
8. Bake cookies for 11 to 14 minutes, or until edges have slightly browned. Cookies will be soft in middle.  
  
9. Allow cookies to cool on baking sheet for five minutes before transferring to wire rack.  
  
10. Allow cookies to cool completely before storing in airtight container in fridge.  
  
Cookies should keep fresh in fridge up to ten days.  
  
**NOTES**  
  
\*I made these cookies in a food processor, but they could be made in a powerful blender as well. Just make sure your chickpeas and dates get broken down.  
  
\*If you feel you'll miss the sweetness in these cookies, try adding a two to three tablespoons of maple syrup.  
  
\*Feel free to sub your favorite chocolate chip brand, if not worried about allergies  
  
\*The batter will be very thick and sticky, this is okay.  
  
\*Once you've dropped cookie dough onto baking sheet, flatten/shape slightly with wet hands. These cookies do not spread.  
  
\*The cookies will be soft and moist in middle upon setting and cooling. Store in fridge for freshness.