

## **CINNAMON CHICKPEA BLONDIES** (by Lee Willis)

1 1/2 cups cooked chickpeas  
1/2 cup almond butter  
1/4 cup rolled oats  
2/3 cup brown sugar  
1 TB cinnamon  
1/4 cup maple syrup  
1 tsp. vanilla  
1/4 tsp each: baking powder and baking soda and salt  
1/3 cup chopped walnuts

Process everything but the walnuts until smooth (I needed to add a little water).

Spread into 8x8 pan lined with parchment paper or prepared with coconut oil and sprinkle with walnuts

Bake at 350 for 30 minutes.