

Chickpea Flour Protein Blondies

Web Recipe · Dessert · GF

155 cal · 8g protein · 18g carbs · 6g fat · 12 servings

Ingredients

- 1 cup chickpea flour
 - 1 scoop vegan vanilla protein powder
 - 1/3 cup maple syrup
 - 1/4 cup almond butter
 - 1/4 cup unsweetened almond milk
 - 2 tbsp melted coconut oil
 - 1 tsp vanilla extract
 - 1/2 tsp baking powder
 - 1/4 tsp baking soda
 - 1/3 cup vegan chocolate chips
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Instructions

1. Preheat oven to 350°F (175°C). Grease an 8x8 baking pan or line with parchment paper.
 2. In a bowl, whisk together chickpea flour, protein powder, baking powder, baking soda, and salt.
 3. In a separate bowl, mix maple syrup, almond butter, melted coconut oil, almond milk, and vanilla extract.
 4. Pour wet ingredients into dry and stir until smooth.
 5. Fold in chocolate chips.
 6. Spread batter evenly in the pan. Bake 18-22 minutes until edges are golden and a toothpick comes out mostly clean.
 7. Cool completely before slicing into 12 bars. They'll firm up as they cool.
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