

Flourless Fudgy Dream Cookies

Makes 2 dozen cookies

Preparation Time: 10 Minutes

Cooking Time: 10 Minutes

Ingredients:

1 cup cooked chickpeas (homemade, page 81; or canned, rinsed)

1/4 cup chocolate-hazelnut spread

1/3 cup almond butter

3 tablespoons unsweetened cocoa powder

2 tablespoons sugar

1 teaspoon baking powder

1 teaspoon vanilla extract

1/4 teaspoon kosher salt

1/8 teaspoon almond extract (optional)

Directions:

Adjust the oven racks to the upper-middle and lower-middle positions and preheat the oven to 350°F. Line 2 rimmed baking sheets with parchment paper and set aside.

Add the chickpeas and chocolate-hazelnut spread to a food processor and pulse until you get a smooth paste, ten to twelve 1-second pulses, stopping the food processor halfway through to scrape down the sides and bottom of the work bowl.

Add the almond butter, cocoa, sugar, baking powder, vanilla, salt, and almond extract (if using) and process until the mixture is smooth. (The dough will be very thick and sticky. If too dense for the food processor, turn the dough out onto a work surface and knead by hand until well combined.)

Divide the dough into tablespoon-size balls, and place them 2 inches apart on the baking sheets. Press down the tops lightly, then bake until the edges are firm but the centers are still soft to light pressure, about 10 minutes. Rotate the pans top to bottom and front to back halfway through the baking.

Remove the baking sheets from the oven and set them aside. Cool the cookies on the baking sheet for 5 minutes, then transfer to a wire rack until they are completely cooled.

PER SERVING (1 cookie): Calories 48 / Protein 1g / Dietary Fiber 1g / Sugars 3g / Total Fat 3g

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