

GLUTEN-FREE CHOCOLATE CHICKPEA CUPCAKES

INGREDIENTS:

1 1/2 CUPS SEMISWEET CHOCOLATE CHIPS
1/4 CUP COCONUT OIL
1 (15 OUNCE) CAN CHICKPEAS (GARBANZO BEANS), DRAINED
4 EGGS
1/2 CUP WHITE SUGAR
1 TEASPOON BAKING POWDER
1 TEASPOON VANILLA EXTRACT

1. PREHEAT OVEN TO 350 DEGREES F (175 DEGREES C). GREASE 12 MUFFIN CUPS OR LINE WITH PAPER LINERS.
2. MELT CHOCOLATE CHIPS AND COCONUT OIL IN SMALL SAUCE PAN OVER LOW HEAT, STIRRING FREQUENTLY OR THE TOP OF A DOUBLE BOILER OVER SIMMERING WATER, STIRRING FREQUENTLY AND SCRAPING DOWN THE SIDES WITH A RUBBER SPATULA TO AVOID SCORCHING.
3. BLEND CHICKPEAS, EGGS, SUGAR, BAKING POWDER, AND VANILLA EXTRACT TOGETHER IN A BLENDER OR FOOD PROCESSOR UNTIL SMOOTH. ADD CHOCOLATE MIXTURE AND BLEND UNTIL SMOOTH. POUR BATTER INTO PREPARED MUFFIN CUPS.
4. BAKE IN THE PREHEATED OVEN UNTIL A TOOTHPICK INSERTED IN THE CENTER COMES OUT CLEAN, 20 TO 25 MINUTES.
5. TOP WITH YOUR FAVORITE FROSTING.

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