

Chickpea Chocolate Chip Cookies

*shared by Pam Neckar
for the SPC Amazing Race Lunch 6-26-10*

INGREDIENTS:

- 1 cup light brown sugar, firmly packed
- $\frac{3}{4}$ cup trans fat free soft tub margarine spread
- 2 large egg whites
- 2 teaspoons pure vanilla extract
- 1 (15oz) can chickpeas, drained & rinsed
- 2 cups (12 oz) semisweet chocolate chips
- $\frac{3}{4}$ cup chopped walnuts (optional)
- $\frac{3}{4}$ cup chopped raisins (optional)
- 2 cups all purpose flour
- $\frac{1}{2}$ cup old-fashioned oats
- 1 teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt

DIRECTIONS:

Preheat oven 350.

Coat a baking sheet with cooking spray.

In a large mixing bowl or the bowl of an electric mixer, beat the sugar and margarine with a wooden spoon or on medium speed until smooth.

Beat in the egg whites and vanilla, then the chickpeas and chocolate chips.

Add the flour, oats, baking soda, and salt, and mix on low speed until a thick dough forms.

Drop the dough by the tablespoonful onto the baking sheet, spacing the cookies about 2 inches apart.

Press gently with a fork to flatten (I never do this).

Bake until the cookies are golden brown and just set, 11 to 13 minutes. Do not over bake.

Transfer to a rack and cool.

Store in airtight container for up to 3 days. I always freeze $\frac{1}{2}$ the batch.