Fudgy vegan blondies

by Radhi Devlukia-Shetty

These are the kind of blondies that make people very suspicious when you tell them they're made with chickpeas. They're soft, fudgy, chocolatey, and just sweet enough, with a brownie layer underneath and a golden blondie layer on top. A little wholesome, a little indulgent, and very good straight from the fridge. This recipe is delicious, and it spares animals!

Ingredients

For the blondie batter

440g cooked chickpeas, boxed or cooked yourself
1/3-1/2 cup maple syrup
1/2 cup almond butter
1 tsp vanilla extract
1/4 tsp baking powder
1/4 tsp baking soda
1/2 cup vegan chocolate chips, divided

For the brownie layer

2 tbsp cocoa powder
2 tbsp oat flour

Instructions

1. Preheat the oven to 350°F / 175°C.

2. Line a baking tray with parchment paper, or lightly spray it with oil.

3. Drain the chickpeas well, then add them to a food processor with the maple syrup, almond butter, vanilla extract, baking powder, and baking soda.

4. Blend until completely smooth. Stop and scrape down the sides as needed so there are no whole chickpeas left.

5. Spoon half of the mixture into a bowl. Stir in half of the chocolate chips and set aside.

6. To the remaining mixture in the food processor, add the cocoa powder and oat flour. Blend or pulse until combined. The brownie batter will become a little thicker.

7. Spread the brownie batter into the base of the prepared baking tray.

8. Spoon the blondie batter on top and gently spread it into an even layer.

9. Sprinkle the remaining chocolate chips over the top.

10. Bake for 15–20 minutes, or until the top begins to brown and a toothpick or sharp knife comes out mostly clean. Try not to overbake, as these are meant to stay fudgy and moist.

11. Remove from the oven and let the blondies cool for at least 10 minutes before slicing.

12. Say a prayer of gratitude, sprinkle with so much love, and serve with joy.

Notes

- Blend the chickpea mixture until completely smooth so the blondies have a soft, fudgy texture.
- Use 1/3 cup maple syrup if you prefer desserts less sweet, or 1/2 cup if you want them sweeter.
- These are meant to be fudgy, so it is better to slightly underbake than overbake.
- Let them cool before slicing so they hold together properly.
- For a gluten-free version, use certified gluten-free oat flour and gluten-free chocolate chips.
- For a nut-free version, the almond butter would need to be swapped for a seed butter, such as sunflower seed butter, but the flavor will change slightly.
- Store leftovers in an airtight container in the fridge for up to 5 days.
- Cooling time: 10 minutes