



Vegan Gingerbread Blondies

Ingredients (makes 9)

- 75 g oats
- 240 g tinned chickpeas drained and rinsed
- 2 tsp ground ginger
- 170 g cashew butter/ peanut butter/ almond butter/ tahini
- ½ tsp baking powder
- ½ tsp bicarbonate of soda
- 2 pieces of ginger chopped

Method

- 1) Pre-heat your oven to 180°C (fan)/200°C/gas mark 6
- 2) Line a 20cm square baking tin with baking paper
- 3) Place the oats in a food processor and blend until a flour- like consistency
- 4) Add the chickpeas, nut butter/ tahini, ground ginger, baking powder, bicarbonate of soda and chopped stem ginger. Pulse until well combined
- 5) Spoon the mixture into your baking tin and place in the oven for around 30 minutes or so, until a knife inserted into the centre comes out clean
- 6) Cool on a wire rack and then cut into 9 equal squares.