**** **Chocolate Chickpea Muffins**

Ingredients:

1 Can of chickpeas, rinsed and drained

3 Eggs

½ Cup Maple syrup

**⅓**Cup Cocoa powder

4 tbsp Hemp hearts

1 tsp Baking soda

3 tbsp Olive oil

1 tsp Vanilla extract

Method:

1. Preheat oven to 375F. Line or grease muffin tins.
2. Place all ingredients in a blender or food processor, and blend until smooth. Divide batter equally into muffin tins.
3. Bake for 15 minutes, or until a toothpick is inserted and comes out clean. Once done, cool on wire rack.