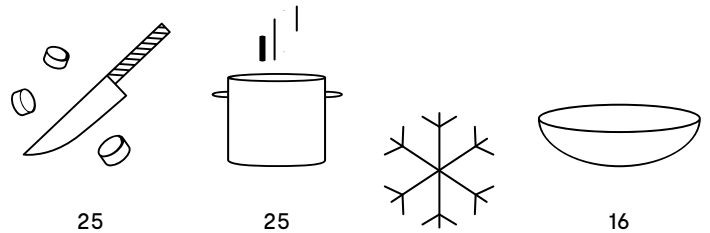




## Fudgy Oreo Brownies

Vegan or not you will love these decadent fudgy oreo brownies from IG's [Cereal and Peanut Butter](#)



### Ingredients

- 320g cooked chickpeas (drained)
- 210g medjool dates (soaked in water for at least 2 hours)
- 55g cacao powder
- 60g buckwheat flour
- 30g oat flour (simply blend oats in a food processor to reach a flour-like consistency)
- 1/4 tsp salt
- 1 tsp vanilla extract
- 70g The Groovy Food Company Coconut Oil, melted
- 60g Maple Syrup or The Groovy Food Company Agave Nectar - Rich & Dark
- 120g almond milk
- 1/2 baking powder

### Directions

1. Preheat oven to 180 degrees C, grease and line your square brownie cake tin
2. Add the dates, coconut oil, vanilla extract, maple syrup, and milk to a food processor. Blend until a smooth mixture is formed.
3. Add the chickpeas and blend until fully combined.
4. Pour the mixture into a large mixing bowl, then stir in the oat flour, baking powder, cacao and salt.
5. Transfer the mixture into your brownie cake tin, and roughly chop your Oreo cookies and sprinkle on top and lightly press down into the batter mixture.
6. Bake for 25 minutes, leave to cool completely before gently turning out and slicing

3 tbsp of vegan dark chocolate chips

9 Oreo cookies.