

Deep Dish Cookie Pie

If there is anything better than a warm chocolate chip cookie, it is a chocolate chip cookie *pie*. This pie is everything you'd want in a cookie except it is high in fiber and gluten-free. In comparison to your standard cookie pie – a plethora of butter, eggs, and white flour, this alternative is a much healthier alternative, deceiving all your guests of its 'special' ingredient!



Ingredients

- 2 cans white beans or chick peas (drained and rinsed)
- 1 cup quick oats
- ¼ cup unsweetened applesauce
- 3 tbsp canola oil
- ½ tsp baking soda
- 2 tsp baking powder
- ½ tsp salt
- 1 ¼ cup brown sugar
- 1 cup chocolate chips

Instructions

1. Preheat oven 350 degrees.
2. Blend everything (except chocolate chips) very well in a food processor.
3. Mix in chocolate chips just until incorporated.
4. Pour mixture into an oiled 10" springform pan.
5. Bake for 35 minutes. Let stand at least 10 minutes before removing from pan.

Nutritional Information (per serving)			
Calories	170	Sugar	15 g
Protein	5 g	Cholesterol	0 mg
Carbohydrate	29 g	Sodium	200 mg
Total Fat	1.9 g	Fibre	3.2 g
Saturated Fat	0.7 g	Makes 15-20 servings	