Sweet potato brownies with chickpea cookie dough

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Love wicked brownies? This recipe bypasses butter and sugar for wholefood ingredients like sweet potato.

Ingredients (serves 9-12)
Brownies

- 2 sweet potatoes, peeled and chopped into 5 cm pieces
- 14 medjool [dates](#), pitted
- 70 g ground almonds
- 65 g [buckwheat](#) flour
- 1 tsp baking powder
- 40 g cacao powder
- 60 ml maple syrup
- ½ tsp salt
- 125 ml plant-based milk

Cookie dough topping

- ⬜400 g tin [chickpeas](#), drained and rinsed

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- ⬜60 ml maple syrup
- ⬜80 g almond butter
- ⬜¼ tsp salt
- ⬜90 g dark chocolate chips

Method
Preheat the oven to 180°C (350°F).

Begin by steaming the sweet potatoes for 10–15 minutes, or until soft. Transfer to a food processor or blender and blitz with the remaining brownie ingredients.

Once a smooth mixture has formed, pour into a lined or greased square 23 cm brownie tin and bake for 20–30 minutes or until a skewer comes out clean. Remove from the oven and allow to cool.

To make the chickpea cookie dough, place all the ingredients, except the chocolate chips, in a food processor and blitz until a beautiful cookie dough-like mix has formed. Fold through the chocolate chips.

Smooth the cookie dough topping over the brownies in the tin and place in the refrigerator until ready to eat. Cut into pieces before serving.

Recipe and images from *Kenko Kitchen* by [Kate Bradley](#)

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