

garbanzo cookies

1. Saute the onion and zucchini in the olive oil until soft.
2. Add garlic and ginger and cook for a couple of minutes, then add the spices.
3. Preheat oven to 350.
4. In a blender, add garbanzos, eggs, sautéed veggies, juice from lemon, pinch of salt.
5. Blend it all together until it's an even consistency.
6. Spoon mixture onto a non-stick baking sheet like cookies.
7. Bake for about 20 minutes, until they are golden brown.

These are delicious with peanut butter warmed on top:)