



# Chocolaty Chocolate Cupcakes

🕒 15 MINS | 🍴 12 SERVINGS

🔗 To modify servings, view nutrition information and more, go to [eatlove.is](https://eatlove.is)

## INGREDIENTS

15 1/2 fluid ozs Canned Garbanzo Beans (Chickpeas)    1/2 cup Organic Pure Cane Sugar  
 1 cup Dark Chocolate Chips    1/2 teaspoon Baking Powder  
 4 Eggs    1 tablespoon Powdered Sugar

### NUTRITION INFORMATION PER SERVING

Protein 4.73g	Calories 171kcal
Total Fat 6.8g	Fiber 2.76g
Carbs 23g	Vegetables 0 servings

## Method

1. Preheat oven to 350 degrees. Grease muffin tins or use silicone cupcake sheet.
2. Melt chocolate chips in microwave safe bowl. 30 sec and stir until melted.
3. In a food processor combine drained and rinse chickpeas (garbanzo beans) and eggs and mix until blended on pulse. Add sugar and baking powder and process until smooth. Pour in the melted chocolate, scrapping the sides until chocolate is entirely mixed in and blend until completely mixed.
4. Transfer batter into muffin tins or silicone muffin mold.
5. Bake for 30 min or until toothpick comes out clean from the middle of the cupcake. Cool for 15 min then use a sifter to sprinkle on the confectioners sugar.
6. A 9 in cake pan can be used also and bakes for 40 min.

