



KALYMNOS PASTRIES

*experience the tradition*

IT'S ALL  
**GREEK**  
TO ME

## FIG & CHICKPEA COOKIES – BISCOTA TIS KALAMATA'S

400gms chickpeas, *drained rinsed and patted dry with paper towel*

¼ cup almond butter

2 teaspoons vanilla extract

¼ cup rice malt syrup

2 tablespoons coconut oil

1 teaspoon baking powder

2/3 cup dried figs, *chopped*

### METHOD

Preheat oven to 180°

Line baking tray with baking paper.

Place all ingredients except figs into a blender, until all blended and mixture is a **doughy** consistency.

Add figs and fold through mixture.

Scoop out spoonfuls of dough onto the lined baking tray.

Bake in the oven for 12-13 minutes or until golden brown and cooked through.

Remove from the oven and let them cool on a rack.

Enjoy

George Diakomichalis ☺