



Makes 22 cookies
Preparation Time: 30 minutes
Cook Time: 2 hours

INGREDIENTS:

2 tablespoons flaxseed meal
¾ cup whole wheat pastry flour
3 tablespoons unsweetened cocoa powder
½ teaspoon baking soda
⅛ teaspoon regular or sodium-free baking powder
¾ cup canned no-salt-added chickpeas, drained and aquafaba (liquid from can) reserved
¾ cup [Date Paste](#)
¼ cup vegan chocolate chips
2 tablespoons pure maple syrup
1 teaspoon pure vanilla extract
¼ cup cacao nibs
¼ teaspoon cream of tartar
¼ cup pure cane sugar
¼ teaspoon pure mint extract

Chocolate Mint Kiss Cookies

Perfect for special occasions, these vegan meringue-topped chocolate mint kiss cookies won't last long. Your guests will never guess the secret ingredient: canned chickpeas! The dense, chocolaty cookie, which includes blended chickpeas, date paste, cocoa powder, and vegan chocolate chips, is delicious all on its own. Cacao nibs are stirred into the batter, deepening the chocolate flavor. The “kiss” is a puffy, mint-flavored meringue that leverages the viscous power of [aquafaba](#), the liquid from the canned chickpeas. The best way to store these supremely munchable cookies is on a plate; when stored in an airtight container, they become very delicate and crumbly.

Tips

Low and slow: These meringue-topped treats are cooked in a cool oven (200°F) for 1½ to 2 hours. For a chewier meringue, opt for the shorter cooking time.

For more inspiration, check out these tasty ideas:

- [Gingerbread Cookies](#)
- [Jam Dot Holiday Cookies](#)
- [Fruit & Spice Cookies](#)
- [Sesame Date Cookies with Golden Turmeric Milk](#)

By Kathryn Johnson, RDN, LD

- 1 Preheat oven to 200°F. Line two large cookie sheets with parchment paper. In a small bowl combine flaxseed meal and ¼ cup water. Let stand 5 minutes. In a large bowl combine flour, cocoa powder, baking soda, and baking powder.
- 2 In a food processor combine flaxseed mixture, chickpeas, 3 tablespoons of the aquafaba, the Date Paste, chocolate chips, maple syrup, and vanilla. Process until smooth.
- 3 Add chickpea mixture to flour mixture; stir to combine. Stir in cacao nibs. Drop dough by rounded tablespoons 1 inch apart on the prepared cookie sheets. (For bite-size cookies, use 2 teaspoons per cookie.) With wet fingers, flatten cookies and shape as desired.
- 4 In a medium bowl beat 4 tablespoons aquafaba with cream of tartar until soft peaks form (tips curl). Slowly add sugar while beating until stiff peaks form (tips stand straight). Fold in mint extract. Pipe or spoon meringue on top of unbaked cookies.
- 5 Bake 1½ to 2 hours or until cookies are set and meringue is done to your liking (less time for a chewy meringue, more time for a crispy meringue). Transfer cookies to a wire rack to cool completely. If you like, dust with additional cocoa powder before serving. Store cookies, uncovered, at room temperature up to 5 days.