



This recipe was created by Livingston's Food Services Director, Shelby Gores, and was enjoyed at a parent engagement night and a Cafeteria Taste Test in December 2024.

Chocolate Hummus

PREP TIME:	25 minutes
COOK TIME:	0
TOTAL TIME:	25
SERVINGS:	6 Servings
AUTHOR:	Livingston Food Services Director Shelby Gores

INGREDIENTS

2 Cups chickpeas/garbanzo beans (15 oz can, drained)
¼ Cup sun butter (or nut butter of choice)
½ Cup honey
1 tsp vanilla
2-3 Tbs dark cocoa powder (+ 1 Tbs for more chocolatey flavor)
2 Tbs of hot water (more as needed)
Pinch of salt

INSTRUCTIONS

1. Add all ingredients to a food processor. Mix for a minute or two, then pause to scrape the sides. Blend again.
2. Add water one TBSP at a time and continue to blend until the mixture has a creamy consistency.
3. Refrigerate for at least an hour before serving.