Homemade Chickpea Flour

Ingredients:

2 cups dried chickpeas (adjust quantity depending on need)

1. Rinse the dried chickpeas thoroughly.
2. Soak them in water for about 8-12 hours or overnight.
3. Drain the soaked chickpeas and spread them on a kitchen towel to dry completely.
4. Using a food processor or blender grind the dried chickpeas until you achieve a fine flour-like consistency.
5. If the flour seems slightly coarse you can sift it to remove larger particles and get a smoother texture.
6. Store the homemade chickpea flour in an airtight container in a cool, dry place until ready to use.