

Black Bean Brownies

Servings: 12 | Prep/cook time: 45 minutes

Ingredients:

- 1 can black beans, rinsed and drained
- ½ cup semisweet chocolate chips
- 3 tbsp. canola oil
- 3 large eggs, room temperature
- ¾ cup packed brown sugar
- ½ cup baking cocoa
- 1 tsp. vanilla extract
- ½ tsp. baking powder
- ⅛ tsp. salt



Directions:

1. Preheat oven to 350 degrees.
2. Place beans, ¼ cup of the chocolate chips and canola oil in a food processor; cover and completely blend. Add eggs, brown sugar, cocoa, vanilla, baking powder and salt. Cover and blend until smooth.
3. Grease 8 inch square baking pan. Pour in brownie batter. Top with remaining chocolate chips. Bake for 20-25 minutes or until a toothpick comes out clean.
4. Cool completely on baking rack and cut into 12 squares.

