

BLACK BEAN BROWNIE RECIPE

Ingredients:

- 1 can of black beans, rinsed and drained
- 1/2 cup of semi-sweet chocolate chips, divided
- 3 tablespoons of canola oil
- 3 eggs
- 2/3 cup of packed brown sugar
- 1/2 cup of baking cocoa
- 1 teaspoon of vanilla extract
- 1/2 teaspoon of baking powder
- 1/8 teaspoon of salt

Baking Directions:

1. Place beans, 1/4 cup of chocolate chips, and canola oil in a food processor or blender.
2. Cover the blender and process until blended.
3. Add the eggs, brown sugar, cocoa, vanilla, baking powder and salt.
4. Cover the blender and process until smooth.
5. Coat a 9-inch square baking pan or muffin tin with cooking spray and transfer the ingredients from the blender.
6. Sprinkle the remaining chocolate chips into the pan.
7. Bake at 350 degrees for 20 to 25 minutes or until an inserted toothpick comes out clean.
8. Cool down and enjoy!

