



BLACK BEAN BROWNIES

Gluten Free

Makes 9 Brownies!

INGREDIENTS

- 1 - 15oz can black beans, drained and rinsed
- 3 large eggs
- 3/4 cup granulated sugar
- 1/4 cup butter or coconut oil
- 1/2 teaspoon salt
- 2 teaspoons vanilla extract
- 1 teaspoon baking powder
- 1/2 cup cocoa powder
- 1 cup chocolate chips

PREP TIME: 10 MINUTES
COOK TIME: 30 MINUTES
TOTAL TIME: 40 MINUTES

DIRECTIONS

1. Preheat oven to 350 degrees F. Prepare a 8x8 baking dish with non-stick spray and parchment paper
2. Place all ingredients except the chocolate chips in a food processor or blender and blend until fully mixed and blended. You are looking for a smooth liquid batter
3. Once blended transfer to a bowl. Mix in your chocolate chips
4. Add your batter to your prepared pan and bake for 30 minutes
5. If unsure if your brownies are done use a toothpick and insert into the center of your brownies, if the toothpick comes out clean your brownies are done!
6. If you would like a nice flat and level brownie flip your pan of brownies out onto a sheet pan or cutting board. Place flat pan on top of your brownies and flip the pan over so you do not risk them breaking during your flip! Allow to cool for 10 minutes. Cut into desired size and enjoy!