



Black Bean Brownies



INSTRUCTIONS

- Preheat oven to 350 °F.
- Thoroughly rinse and drain black beans.
- Place all ingredients (except for the chocolate morsels) into a food processor and blend until smooth.
- Stir in chocolate morsels.
- Grease an 8x8 baking pan and pour in brownie mixture.
- Sprinkle additional chocolate morsels on top, if desired.
- Bake for 15 – 18 minutes.
- Remove from oven and allow to cool for an additional 10 – 15 minutes.
- If the brownies are still a little 'gooey' for your liking, you can
- refrigerate to firm them up and make them more cake like.

SHOPPING LIST

- 1 can (15 oz.) Black Beans
- 2 Tbsp. Cocoa Powder
- 1/2 cup Quick Oats
- 1/4 cup Pure Maple Syrup
- 1/4 cup Honey
- 1/4 cup Vegetable Oil
- 2 tsp. Vanilla
- 1/4 tsp. Salt
- 1/2 tsp. Baking Powder
- 1/2 cup to 2/3 cup Chocolate Morsels