



Black Bean Brownies

Yield: 9-12 brownies

These brownies are delicious. No one would ever know the magic ingredient – black beans! Each year when we present to the New York State Dry Bean Farmers at their annual meeting, we bring them these brownies. We have been told by some of them that they are the best brownies that they have ever had! We know you'll enjoy them too.

- 1 1/2 cups black beans (1 15-oz can, drained and rinsed very well)
- 2 tbsp cocoa powder
- 1/2 tsp baking powder
- 1/2 cup quick oats
- 1/2 cup pure maple syrup
- 1/4 cup coconut oil (or peanut or almond butter)
- 2 tsp pure vanilla extract
- 1/2 cup mini chocolate chips

1. Preheat oven to 350 F.
2. Combine all ingredients except chips in a good food processor, and blend until completely smooth.
3. Stir in the chocolate chips.
4. Pour into a lightly oiled 9x9 pan.
5. Cook the black bean brownies 20-30 minutes, then let cool at least 10 minutes before trying to cut. If they still look a bit undercooked, you can place them in the fridge overnight and they will magically firm up!

Recipe from www.chocolatecoveredkatie.com