

Black Bean Brownies

Ingredients:

- 1 1/2 cups black beans
- 2 Tbsp. cacao powder (option to use cocoa if you don't have cacao)
- 1 Tbsp. cinnamon (this is very optional – Shannon loves it and Kim loves it without)
- 1/2 cup rolled oats
- 1/8 - 1/4 tsp. salt (I use sea salt and 1/8 is plenty)
- 1/3 cup pure maple syrup
- 1/4 cup coconut oil
- 1 tsp. vanilla powder (or 2tsp vanilla extract)
- 1/2 tsp. baking powder
- 1/2 cup chocolate chips (plus a few more to sprinkle on top)

Instructions:

1. Preheat oven to 350 degrees.
2. Combine all ingredients except chips in a good food processor, and blend until completely smooth. Make sure the mix is very blended.
3. Stir in the chips.
4. Pour into a greased 9x9 pan. (I use coconut oil)
5. Sprinkle chocolate chips over the top.
6. Cook for 15-18 minutes.
7. Let them cool 10 minutes before cutting (if possible).

Makes 9-12 brownies, which is not enough in our house so I tripled the recipe.