

## Black Bean Brownies

Makes 16 1½" X 1½" brownies Serving Size: 1 brownie

1 can (15 oz) black beans, drained and rinsed

3 large eggs

3 TBSP vegetable oil

1/4 cup cocoa powder

Pinch of Kosher salt

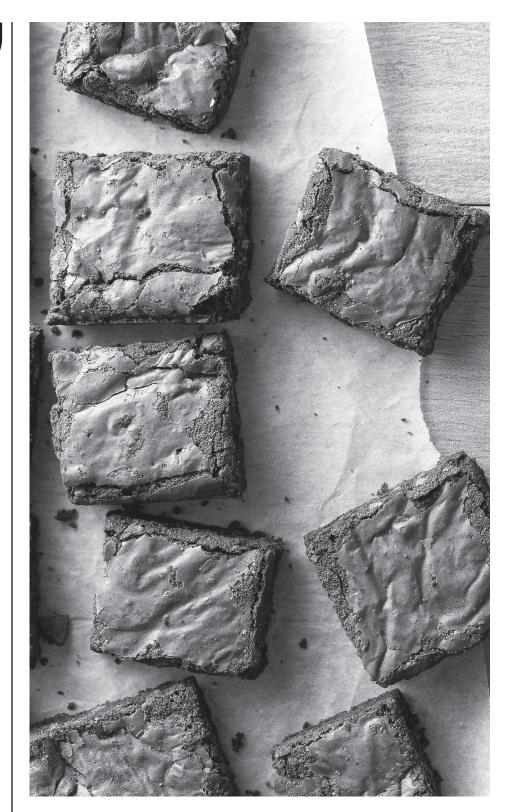
1 teaspoon vanilla extract

3/4 cup granulated sugar

1 teaspoon instant coffee

**Cooking spray** 

1/2 cup chopped walnuts or pecans or 1/2 cup chocolate chips (optional)



- 1 Pre-heat oven to 350°. Lightly spray an 8x8 inch baking dish with cooking spray.
- 2 Combine beans, eggs, oil, salt, vanilla, sugar and instant coffee in a blender and blend until smooth.
- 3. Stir in optional ingredients and pour mixture into baking dish.
- 3 Bake in pre-heated oven until top is dry and edges pull away from the sides about 30 minutes.
- 4 Let cool for at least 30 minutes before cutting into 16 pieces.

