

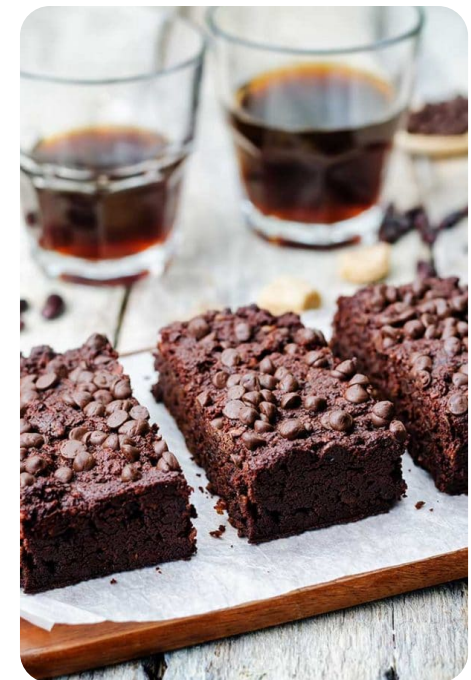
☆ Fudgy Black Bean Brownies

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Prep: 10m **Cook:** 18m **Total:** 28m

Yield: 12

Dessert



Ingredients

- 1 15 oz can of black beans (drained and rinsed)
- 1/4 cup creamy peanut butter
- 2 tablespoons cocoa powder
- 1/2 cup quick oats
- 1/4 teaspoon salt
- 1/3 cup brown sugar
- 2 tablespoons sugar
- 1/4 cup coconut or vegetable oil
- 2 teaspoons vanilla extract
- 1 teaspoon baking powder
- 1/2 cup chocolate chips (+ additional handful of chocolate chips)

Instructions

1. Preheat oven to 350 degrees.
2. Combine all ingredients except chocolate chips in a food processor. Pulse until smooth and creamy.
3. Stir in 1/2 cup chocolate chips and mix with spoon so they are equally distributed.
4. Grease 8x8 pan and pour brownie mixture in it. Take a spatula to smooth out the top.
5. Bake the brownies for 16-18 minutes.
6. Once out of the oven, let cool, then sprinkle the handful of chocolate chips on top. Use a spoon or spatula to gently push them into the top of the brownies.
7. Allow to cool for 15 minutes before cutting into brownie squares.