

BLACK BEAN BROWNIES

By Tawnie Graham of Kroll's Korner

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Yields:
9 servings

Prep Time:
10 mins

Cook Time:
40 mins



INGREDIENTS

- 1 (15oz) can black beans (rinsed well & drained)
- ½ cup unsweetened cocoa powder
- 3 large eggs
- ¼ cup vegetable oil (or melted coconut oil)
- ¾ cup sugar
- ¼ tsp. salt
- 1 tsp. baking powder
- 1 tsp. vanilla
- 1 avocado (medium size)
- 1 cup dark chocolate chips

INSTRUCTIONS

- 1 Preheat oven to 350° F. Mix all ingredients in a food processor (except the chocolate chips) until smooth.
- 2 Spray an 8×8 inch baking pan with non-stick spray or lightly coat with coconut oil. Scoop brownie batter into pan. Fold ¼–½ cup chocolate chips into the batter (optional), then sprinkle the remaining ½–¾ cup over the top before baking.
- 3 Bake for 38–40 minutes or until an inserted toothpick comes out clean.
- 4 Let sit for 20 minutes before you cut. (If you can wait that long!) Store in fridge for up to 5 days. Enjoy!

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