

Black Bean Brownies



Licking Memorial Hospital | Culinary Services

Black Bean Brownies (Serves 12)

Ingredients

- 3/4 cups black beans
(well rinsed and drained)
- 2 large eggs
- 2 oz butter melted
- 3/4 cup cocoa powder
- 1/4 tsp sea salt
- 1 tsp pure vanilla extract
- 1/2 cup sugar
- 1/2 tsp baking powder

Directions

Preheat oven to 350 degrees F. Lightly grease a 12-slot, standard-size muffin pan. Add black beans, eggs and butter to a food processor and blend till smooth. Add remaining ingredients and blend. Evenly distribute the batter into the muffin tin and smooth the tops with a spoon or your finger. Bake for 20 to 26 minutes or until the tops are dry and the edges start to pull away from the sides.