UCVEG
umpqua community veg education group

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BLACK BEAN BROWNIES

Recipe Source: chocolatecoveredkatie.com

Cook Time: 15 minutes
Yield: 9-12 brownies

Ingredients:
1 ½ cups black beans (15-oz can, drained)
2 Tbsp cocoa powder
½ cup quick oats
¼ tsp salt
½ cup + 2 Tbsp maple syrup
¼ cup applesauce
2 tsp pure vanilla extract
½ tsp baking powder
½ to ⅔ cup dark chocolate chips

Directions:
Preheat the oven to 350 F. Combine all ingredients except chocolate chips in a food processor, and blend until completely smooth. Pulse in the chocolate chips, then pour into a silicone pan, parchment paper lined pan, or greased 8×8 pan. Optional: sprinkle extra chocolate chips over the top. Bake for 15-18 minutes, then let cool for at least 10 minutes before trying to cut. If they still look a bit undercooked, you can place them in the fridge overnight and they will magically firm up!