

# Gluten Free - Black Bean Brownies

Makes an 8" x 8" pan



## Ingredients

**15 ounce can of black beans, rinsed and drained**

**¼ cup honey**

**¼ cup canola oil**

**2 teaspoons pure vanilla extract**

**3 tablespoons coconut sugar**

**¼ cup cocoa powder**

**½ teaspoon baking powder**

**¼ teaspoon kosher salt**

**2 large eggs**

**½ cup chocolate chips, divided**

## Steps

1. Preheat oven to 350°F. Line just the bottom of an 8" x 8" pan with parchment paper.
2. Place beans, honey, oil, vanilla extract and coconut sugar in the bowl of your food processor and blend until well combined and smooth.
3. Add cocoa powder, baking powder and kosher salt and blend until combined. Add the eggs and pulse until just combined. Stir in half of the chocolate chips (¼ cup) by hand and pour the mixture into the prepared pan. Spread the batter into the prepared pan making sure you have an even layer. Sprinkle the remaining chocolate chips on top.
4. Bake for 20 - 25 minutes or until the edges are pulling away from the side of the pan and the top isn't giggly. You can always test the center with a toothpick to see if it comes out clean.
5. Let the brownies cool in the pan on a wire rack. When completely cool, run a knife along the sides of the pan and lift the parchment paper out of pan and cut them into 9 or 12 squares. Enjoy!