# BLACK BEAN BROWNIES

## Ingredients

- 1 1/2 cups black beans (1 15-oz can, drained and rinsed very well)
- 2 tbsp cocoa powder
- 1/2 cup quick oats
- 1/4 tsp salt
- 1/3 cup pure maple syrup or honey
- 2 tbsp sugar
- 1/4 cup vegetable oil
- 2 tsp pure vanilla extract
- 1/2 tsp baking powder
- 1/2 cup to 2/3 cup chocolate chips

## Instructions

- Preheat oven to 350°F (177°C).
- Combine all ingredients except chocolate chips in a food processor or blender and blend until completely smooth
- Stir in the chips, then pour into a greased 8x8 pan
- Optional: sprinkle extra chocolate chips over the top
- Cook the black bean brownies 15-18 minutes, then let cool 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!
- Makes 9-12 brownies.