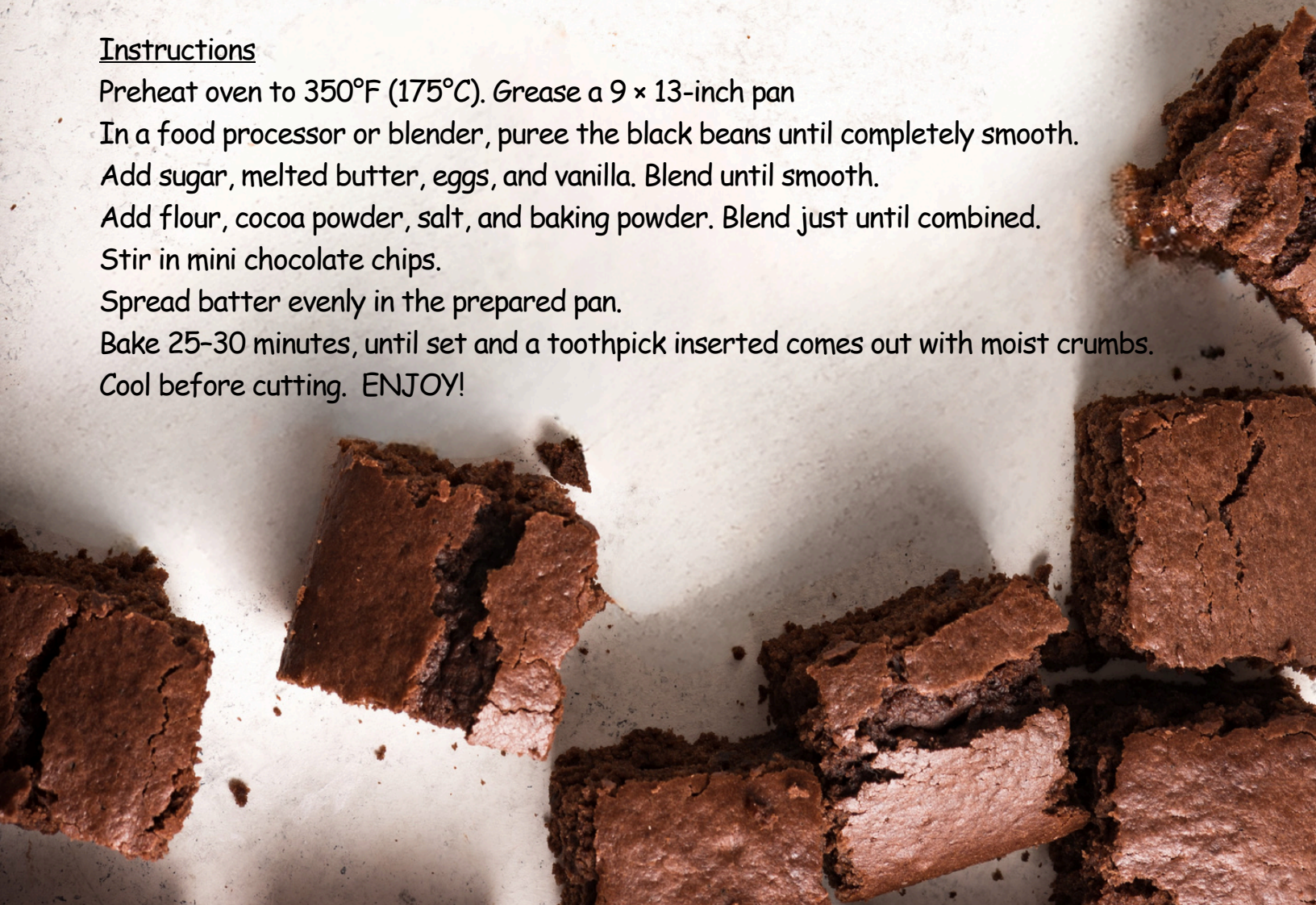
Recipe of the Month

Black Bean Brownies

Ingredients

1 (15-oz) can black beans, rinsed & drained
¾ cup granulated sugar
½ cup butter, melted
3 large eggs
1½ teaspoons vanilla extract
¾ cup all-purpose flour
½ cup unsweetened cocoa powder
1 teaspoon salt
1 teaspoon baking powder
1 cup mini chocolate chips

Instructions

Preheat oven to 350°F (175°C). Grease a 9 × 13-inch pan
In a food processor or blender, puree the black beans until completely smooth.
Add sugar, melted butter, eggs, and vanilla. Blend until smooth.
Add flour, cocoa powder, salt, and baking powder. Blend just until combined.
Stir in mini chocolate chips.
Spread batter evenly in the prepared pan.
Bake 25–30 minutes, until set and a toothpick inserted comes out with moist crumbs.
Cool before cutting. ENJOY!