## **Black Bean Brownies**



## **Ingredients:**

- 1 (15-ounce) can black beans, drained and rinsed
- 3 eggs
- 3 Tablespoons vegetable oil
- ¼ cup cocoa powder
- 1 pinch salt
- 1 teaspoon vanilla extract
- ¾ cup sugar
- ½ cup semisweet chocolate chips



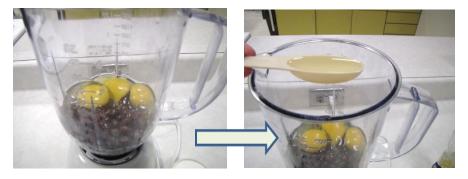


## **IRECTIONS**



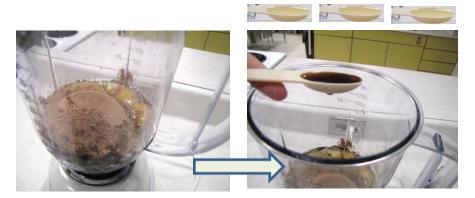
1. Drain and rinse beans.

2. Put beans in blender.



3. Add eggs.

4. Add vegetable oil.
3 tablespoons



5. Add cocoa powder.

¼ cup

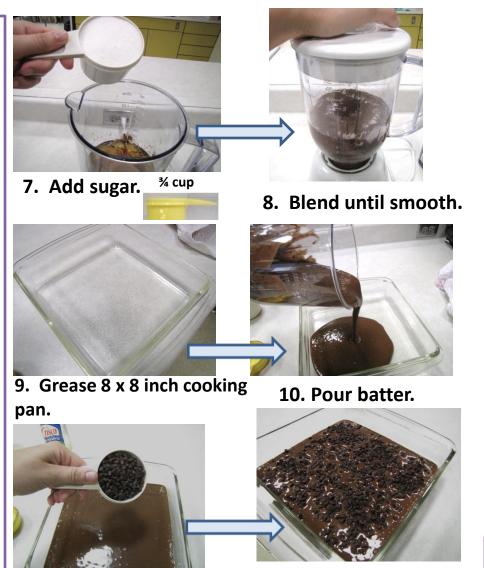


6. Add vanilla extract.

1 teaspoon



## DIRECTIONS



**Bake Nutrition Facts** Serving Size (57g) Servings Per Container 16 Amount Per Serving Calories from Fat 50 Calories 140 % Daily Value\* Total Fat 6q Saturated Fat 1.5g 8% Trans Fat 0g Cholesterol 35mg 12% 4% Sodium 105ma 7% Total Carbohydrate 20g Dietary Fiber 2g 8% Sugars 14g Protein 3g Vitamin C 0% Vitamin A 0% Calcium 2% Iron 4%

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11. Add chocolate chips. 12. Bake for 30 minutes at 350 F.

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