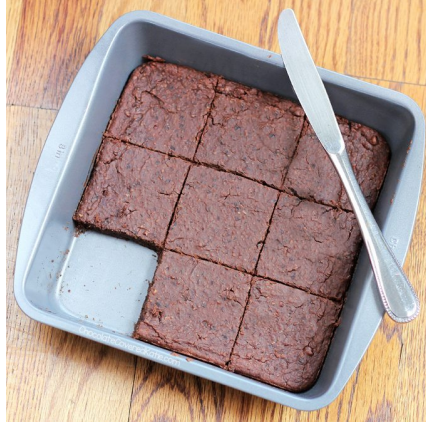


## Black Bean Brownies



These healthy black bean brownies are the ultra fudgy and decadent chocolate treat.

[www.chocolatecoveredkatie.com](http://www.chocolatecoveredkatie.com)

Total Time - 15 minutes    Yield - 9 - 12 brownies

### Ingredients

1 1/2 cups black beans 1 15-oz can, drained and rinsed  
2 tbsp. cocoa powder  
1/2 cup quick oats  
1/4 tsp. salt  
1/3 cup pure maple syrup, honey, or agave  
2 tbsp. sugar OR omit and increase maple syrup to 1/2 cup  
1/4 cup vegetable oil  
2 tsp. pure vanilla extract  
1/2 tsp. baking powder  
1/2 cup to 2/3 cup chocolate chips (omit at your own risk)  
Optional: more chips, for presentation

### Instructions

Preheat oven to 350 F. Combine all ingredients except chips in a good food processor, and blend until completely smooth. Really blend well. (A blender can work if you absolutely must, but the texture—and even the taste—will be much better in a food processor. I use this food processor.) Stir in the chips and 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. The trick with these: serve them first, and then reveal the secret ingredient. 😊