

## **Black Bean Brownies**

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

### **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, honey, or agave  
pinch uncut stevia OR 2 tbsp sugar (or omit and increase maple syrup to 1/2 cup)  
1/4 cup coconut or vegetable oil  
2 tsp pure vanilla extract  
1/2 tsp baking powder  
1/2 cup to 2/3 cup chocolate chips  
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. Stir in the chips, then pour into a greased 8×8 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.

Katie's notes: I don't consider the extra chips on top optional, and it looks really nice if you use a combination of chocolate and white chocolate chips. If you're into "ooey-gooney" brownies, you might like these out of the oven after they've cooled a bit, but I much prefer them after they've been in the fridge overnight, they really do firm up quite nicely!