

Black Bean Brownies

gluten free

1 can (15 oz) black beans
4 eggs
1¼ cup brown sugar
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
6 tablespoons butter, softened
1 tablespoon vanilla
⅓ to ½ cup unsweetened cocoa

Crack eggs into blender or food processor. Drain and rinse black beans and add to eggs. Blend at high speed until thoroughly smooth. Combine dry ingredients and add to blender/processor. Add softened butter and mix until incorporated.

For average sized brownies pour into a 9"x13" greased pan. Bake at 345° for 30 minutes.

For cake-like brownies use a 9"x9" pan. Bake at 345° for 40 minutes.

Submitted by Don Williamson