

# Fudgy Black Bean Brownies

## INGREDIENTS

- ½ cup coconut oil
- 15-oz. can black beans (*with* bean brine)
- 1 ½ cups granulated sugar
- ¾ cups chocolate chips
- ¼ cup cocoa powder
- ½ cup all-purpose flour (can substitute gluten-free baking flour)
- 1 tablespoon ground flax seeds
- 1 tablespoon corn starch



## DIRECTIONS:

1. Heat oven to 350F. Spray an 8" square baking pan with vegetable cooking spray.
2. Combine the coconut oil and black beans in a food processor. Pulse until smooth.
3. Add the sugar and chocolate chips to the food processor. It will be a bit bumpy, but pulse for a few seconds (up to 20 - 30 seconds) to break up the chocolate chips. You can always chop the chocolate chips into pieces on a cutting board if you prefer not to put your food processor to the test.
4. Add in the cocoa powder, flour, ground flax, and cornstarch. Give the mixture one more pulse until the ingredients are combined.
5. Pour the brownie batter into your prepared pan, using a spatula to get it all. Bake for 35-40 minutes, until a toothpick (or piece of spaghetti) inserted in the middle comes out clean.
6. Once the brownies are done, remove them from the oven and set aside to cool before serving. Serve warm (or not – they're delicious either way).