

Black Bean Brownies



Ingredients

- 15 oz can of black beans (drained and rinsed well)
- 4 large eggs
- 1/3 cup of honey
- 3 tbsp of cocoa powder (try the Camino brand)
- 2 tbsp of strong coffee (you can use 1tbsp of instant dissolved in 1tbsp of water but it's best if you use a natural brand)
- 1 tsp baking powder
- 2 tbsp coconut oil
- 1 tsp vanilla

Directions:

1. Preheat oven to 350 F
2. Prepare an 8x8 baking pan and grease with coconut oil.
3. Mix all ingredients in a food processor or blender.
4. Add the beans last and make sure you blend VERY well.
5. Bake for 30 minutes, or until toothpick comes out clean. Allow to cool before slicing.
6. Brownies are approx. 2x2 in size.

Makes 16
These freeze really well.