



VERMONT FEED'S FARM TO SCHOOL INSTITUTE

Black Bean Brownies

Makes one 9" x 9" tray

INGREDIENTS

- $\frac{3}{4}$ cup black beans
- $\frac{1}{2}$ cup vegetable oil
- 2 eggs
- $\frac{1}{4}$ cup unsweetened cocoa powder
- $\frac{2}{3}$ cup sugar
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup mini dark chocolate chips, divided
- $\frac{1}{3}$ cup white whole wheat flour
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt

DIRECTIONS

1. Preheat the oven to 350°F.
2. Grease a 9"x9" square baking pan.
3. In a food processor, puree the beans with the oil. Add the eggs, cocoa, sugar, and vanilla.
4. Melt half of the chocolate chips and add to the mixture and blend until smooth.
5. In a separate bowl, whisk together the flour, baking powder, and salt. Add to the processor and pulse until just incorporated. Stir in the remaining chocolate chips.
6. Pour into the prepared pan and bake for about 15 minutes or until a toothpick comes out clean.
7. Let cool for at least 10 minutes before cutting.