Fudgy Black Bean Brownies (Gluten Free)

Sweet and chewy gluten-free brownies made with black beans *(but you'd never know it from the taste)!* So simple and amazingly delicious!

Yield:

16 squares

Ingredients:

2 cups cooked black beans (or 1 can, rinsed and drained)
3 eggs
1/3 cup melted butter*
1/4 cup cocoa powder
2 teaspoons vanilla extract
1 cup sugar (or 1/2 cup honey)
1/2 cup semi-sweet chocolate chips
1/3 cup finely chopped walnuts (optional)

Instructions:

1.
Pre-heat oven to 350 degrees. In a food processor bowl or blender,
combine the black beans, eggs, melted butter, cocoa powder, vanilla, and
sugar. Pulse or blend until smooth (or as smooth as possible).

2. Grease an 8×8-inch glass baking dish. Pour the batter into the
greased dish. Sprinkle chocolate chips and nuts (if using) over the top
and use a spatula to push them down into the batter just a little (but
not too much; they will sink some while the brownies bake).

3. Bake at 350 degrees for 40-50 minutes, until brownies are

set in
the middle. Watch the edges for excess browning if you're not sure
they're done. (Mine seem to take a full 50 minutes, and are still chewy
but not gooey.)

Cool and then chill before serving! Store in fridge.

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This recipe is from Tammy's Recipes.