



Avocado Black Bean Brownies

Ingredients:

1 (15 oz.) can black beans, drained and rinsed	1/2 teaspoon baking powder
2 eggs	1/4 teaspoon baking soda
1 medium ripe avocado	1/4 teaspoon salt
1 tablespoon coconut oil, melted	1 teaspoon vanilla extract
1/2 cup unsweetened cocoa powder	1/2 cup maple syrup
	1/3 cup chocolate chips

Directions:

1. Preheat oven to 350°F. Grease a 9-inch square baking pan with coconut oil.
2. Place all ingredients except chocolate chips into blender or food processor. Process until ingredients form a smooth batter.
3. Add in chocolate chips and fold into batter.
4. Pour batter into prepared pan.
5. Bake for 25 - 30 minutes or until knife inserted in center comes out somewhat clean and the top of the brownies begin to crack.
6. Cool pan completely on wire rack then cut into 12 brownies.

Servings: 12 brownies