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## **Brownies made with black beans**

*You won't believe these are made with beans!*

2 cups (454 g) dry black beans (sort, soak, then cook beans)

6 eggs

1/3 cup coconut or canola oil

1/2 cup cocoa powder

1 tbsp. vanilla

1 cup maple syrup or honey

1 cup bittersweet chocolate chips

Topping: 1/2 cup chocolate chips

### **Directions:**

1. Sort and rinse beans. SOAK BEANS OVERNIGHT in cold water. Drain.
2. To cook beans, add 6 cups cold water to soaked beans, cover, heat to boiling, then simmer 45 minutes or until tender, then drain.
3. Measure out 1080 mL of cooked beans.
4. Combine the 1080 mL of cooked beans and everything except chocolate chips in a food processor (or blender) and process until smooth.
5. Fold in chocolate chips
6. Spread into a greased 9x13 inch pan
7. Bake at 350°F for 45 – 50 minutes.
8. As soon as you take it out of the oven, sprinkle the topping (1/w cup of chocolate chips) on top and they will melt.

*Let cool before cutting.*

Note: dry beans are an unprocessed product. Although we carefully clean all beans, natural debris may be present. Please SORT and rinse beans prior to cooking.