

Fudgy Black Bean Brownies

Yield: 16 servings

1 (15-oz) can black beans, drained and rinsed very well
3 large eggs
3 tablespoons canola oil
3/4 cup sugar
1/2 cup unsweetened cocoa powder
1 teaspoon vanilla
1/2 teaspoon baking powder
Pinch of salt
1 cup semi-sweet chocolate chips, divided

Preheat oven to 350°F. Grease an 8-x 8-inch baking pan; set aside.

Process the black beans in the bowl of a food processor until smooth. Add the rest of the ingredients, minus the chocolate chips and process again until smooth. Mix in 1/2 cup of the chocolate chips and pulse a few times just until the chips are incorporated.

Pour the batter into the prepared pan and smooth with a rubber spatula or wooden spoon. Sprinkle with the remaining 1/2 cup chocolate chips.

Bake for 30 to 35 minutes, or until the edges start to pull away from the sides and it passes the toothpick test. Cool completely in the pan, then slice into squares.

Source: [Meal Makeover Moms](#)