

# BB (black bean) Brownies

## Ingredients

1 15-ounce can black beans, drained and rinsed  
3 large eggs  
3 Tbsp. canola oil  
 $\frac{3}{4}$  c. granulated sugar  
 $\frac{1}{2}$  c. unsweetened cocoa powder  
2 tsp. vanilla extract  
 $\frac{1}{2}$  tsp. baking powder  
pinch of sea salt  
 $\frac{1}{2}$  c. semi-sweet chocolate chips, divided



## Directions

Preheat oven to 350°F. Lightly oil or coat an 8x8-inch baking pan or dish with butter and set aside.

Place the black beans in the bowl of a food processor and process until smooth. Add the eggs, oil, sugar, cocoa powder, vanilla extract, baking powder and salt. Process until smooth.

Add  $\frac{1}{4}$  cup of the chips and pulse a few times until the chips are incorporated.

Pour the batter into the prepared pan, smooth the top with a rubber spatula and sprinkle with the remaining  $\frac{1}{4}$  cup chocolate chips.

Bake 30 to 35 minutes or until the edges start to pull away from the sides of the pan and a toothpick inserted in the center comes out clean. Cool in the pan before slicing into 2-inch squares.

Crediting Information:

Recipe serves eighteen 3-5 year olds (Snack)

Creditable Serving Amount of Each Food Group:

Milk: 0.00

Fruits/Vegetables: 0.00

Grains: 0.00

Meat/Meat Alternate: 1.00 (eggs + beans)