

# Black Bean Brownie Recipe

## Best Ingredients Ever

- 1 ¼ cups sugar-free chocolate chips or carob chips or grain sweetened chocolate chips
- 1 - 15.5 ounce can black beans, rinsed and drained
- 1/4 cup carob powder or cacao powder unsweetened
- 2 flax eggs (See Recipe) *\*\*You can also use 2 regular eggs\*\**
- 1/3 cup coconut oil melted
- 1/4 teaspoon cinnamon
- 2 teaspoons vanilla extract
- 1/4 teaspoon sea salt
- 1/2 teaspoon {aluminum free} baking powder
- 1 tablespoon powdered stevia

## How to Make Your Masterpiece

- Preheat oven to 350 degrees.
- Line an 8 by 8 baking dish with parchment paper.
- Spray parchment paper with nonstick cooking spray.
- Process all ingredients in a food processor until smooth.
- Pour onto parchment paper in baking dish and smooth out batter to edges of dish.
- Bake 30-35 minutes until a toothpick comes out perfectly clean.
- Mine were perfect at 35 minutes.
- Cool on wire wrack for 10 minutes then remove by holding edges of parchment paper and lifting out.
- Transfer onto a wire rack to cool before slicing on a cutting board.



Questions or need support? Reach out anytime:

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