

Black Bean Brownies from: The Roasted Root.net

- 1 (14oz can) black beans, drained and rinsed
- flax-seed replacer for 2 eggs (1TB ground flax + 3TB water = 1 egg)
(whisk until frothy) *do this before blending with other ingredients
- 1/3 cup cocoa powder
- 3/4 cup coconut sugar
- 1/2 tsp canola oil
- 1TB almond milk
- 1 tsp balsamic vinegar
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp coffee grounds
- 1/2 cup shredded coconut
- 1 cup chocolate chips, separated

1. Combine all ingredients except coconut and chocolate chips in a blender or food processor and blend until smooth.
2. Add $\frac{1}{2}$ cup chocolate chips to batter.
3. Pour into lightly oiled square baking pan. Top with coconut and remaining chips.
4. Bake at 350°F for 35 - 45 minutes.
5. Remove from oven and cool before cutting.

N.B. - Refrigerating these helps them firm up into proper brownie texture.