

# Black Bean Brownies

Gluten free, and Vegan!

These brownies are a favorite among community members at Wicoie Nandagikendang!

## Ingredients

- 1 1/2 cups black beans (one 15-oz can, drained and rinsed very well)
- 2 tbsp cocoa powder
- 1/2 cup quick oats
- 1/4 tsp salt
- 1/3 cup pure maple syrup, honey, or agave
- 1/4 cup coconut
- 2 tsp pure vanilla extract
- 1/2 tsp baking powder
- 1/2 cup to 2/3 cup chocolate chips
- 1/2 cup of nuts (nuts of your choice, walnuts work best lightly crushed)

## Instructions

- Preheat oven to 350 F. Combine all ingredients except chocolate chips and nuts in a good food processor, and blend until completely smooth. Really blend well. (A blender can work if you absolutely must, but the texture and taste will be better in a food processor.)
- Stir in the chips and nuts, then pour into a greased 8×8 pan.
- Optional: sprinkle extra chocolate chips and nuts over the top.
- Cook the black bean brownies 15-18 minutes, then let cool at least 10 minutes before trying to cut. If they still look a bit undercooked,

you can place them in the fridge overnight and they will magically firm up! Makes 9-12 brownies.