

## RECIPE CORNER

# Black Bean Brownies

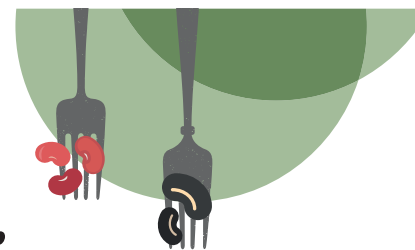


Photo Credit: Kampphotography

Courtesy of MPSG

SERVINGS: 9 | PREP TIME: 25 min | COOK TIME: 20–25 min | TOTAL TIME: 45–50 min

### Ingredients

¼ cup (60 mL) unsalted butter, melted  
2 oz (60 mL) semisweet baking chocolate, melted  
2 eggs  
2 tsp (10 mL) vanilla

1 19oz-can (560 mL) black beans, drained, rinsed and dried  
¾ cup (175 mL) brown sugar  
⅓ cup (75 mL) flour  
⅓ cup (75 mL) cocoa powder

½ tsp (2 mL) salt  
½ tsp (2 mL) baking soda  
2 tsp (10 mL) instant coffee powder  
⅓ cup (150 mL) chocolate chips

### Method

1. Preheat oven to 350F (175C). Grease 8- or 9-inch square (20- or 22-cm square) pan.
2. After draining the black beans, spread them out on one layer to dry them before putting them in the blender.
3. In blender, add beans, eggs, vanilla, melted butter, and melted chocolate. Blend until smooth.
4. In large bowl, combine flour, sugar, cocoa powder, salt, baking soda, and coffee powder.
5. Pour bean mixture into bowl with flour mixture and fold together. Add chocolate chips and stir until combined.
6. Pour into prepared pan and smooth the top.
7. Bake for 20–25 minutes or until toothpick inserted in centre comes out clean.

**GREAT**  
**Tastes**  
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