

Black Bean Brownies

Ingredients:

16 oz. cooked black beans, drained and rinsed

3 eggs

3 tablespoons oil

4 tablespoons cocoa powder

1 teaspoon vanilla

¾ cup sugar

A pinch of salt

1 tablespoon instant espresso (optional)

Directions:

1. Preheat oven to 350 degrees Fahrenheit
2. Pour drained beans into a blender, set on puree and blend until smooth. Add in the rest of the ingredients and continue blending until evenly mixed.
3. Pour bean mixture into a greased 8 x 8 pan. Bake in over for 30 minutes, or until toothpick placed in the center comes out clean.
4. Let them cool and enjoy.

TREASURE BOX ITEMS=



**Recipe sent in by Tbox customer
Nancy Shannon**