

## Two-Bite Black Bean Brownies

Makes 20 servings

Ingredients Needed:

- ½ cup quick oats, ground until fine,  
or ¼ cup oat flour
- 1 ½ cups (one 15.25 ounce can) black beans,  
drained and rinsed
- 2 tablespoons cocoa powder
- ¼ teaspoon salt
- 2 tablespoons brown sugar, packed
- ½ teaspoon baking powder
- ⅓ cup pure maple syrup
- ¼ cup vegetable or canola oil
- 2 teaspoons pure vanilla extract
- ½ cup dark chocolate chips



## Directions:

1. Preheat the oven to 350 degrees F.
2. Combine all ingredients except chocolate chips in a food processor or blender, and blend until completely smooth.
3. Stir in chocolate chips.
4. Pour into a greased 8×8 pan.
5. Optional: sprinkle extra chocolate chips or walnuts over the top.
6. Bake the black bean brownies for 25–30 minutes, then let cool for at least 10 minutes before trying to cut.

## Notes:

- If they still look a bit undercooked, you can place them in the fridge overnight and they will firm up.
- We love to use local Maine maple syrup in this recipe!