

Prep time: 10 minutes

Makes: 15 brownies (approx.)

# Black Bean Brownies

- 3 – 19oz cans black beans
- 9 free range eggs
- 9 tablespoons vegetable oil
- ¾ cup premium cocoa powder
- ½ teaspoon salt
- 1 tablespoon pure vanilla extract
- 2 cups white sugar
- 3 tablespoons strong coffee
- 3 teaspoons baking powder

## Method:

Set your oven to bake at 350°F, and line a 9x14 brownie pan with parchment and lightly spray it with vegetable oil and dust with cocoa.

Open three 19 oz cans of black beans, empty into a fine mesh strainer; rinse thoroughly and let excess water drain off. Pour rinsed beans into a large food processor.

Crack nine fresh eggs over the top of the beans in the bowl of the processor, and then add the oil, cocoa powder, salt, vanilla extract, sugar, coffee and finally the baking powder.

Allow the machine to mix the ingredients at a high speed for about one minute, or until all the visible bits of bean have been pureed thoroughly along with the rest of the mix.

Pour batter gently into the prepared pan, using a spatula to remove any leftover and bake on the middle rack of the oven for one hour, or until a toothpick removes cleanly (if stuck in the centre of the cooked brownies).

Allow to cool for at least an hour, cut, and serve.

*\*These brownies are not only gluten-free, but are also versatile in serving and fantastic with fresh whipped cream, local berries or your favorite ice-cream.*



These black bean brownies taste amazing paired with a glass of Petite Rivière Vineyards, "Lulu", 2011

Please visit - <http://www.petiterivierevineyards.ca/>