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Black Bean Brownies

Ingredients:

1 can black beans, rinsed until they stop foaming
4 tbsp raw cocoa powder
1/4 tsp salt
2/3 cup oats (gluten free)
1/4 cup raw honey
½ cup of hydrated Mila or chia seeds (optional)
½ cup of unsweetened coconut (optional)
1/3 cup coconut oil
1 tsp baking powder
1/2 cup dark chocolate chips

Directions:

Preheat oven to 350. Pour all ingredients except chocolate chips into the blender and pulse for 60 seconds. Then blend until smooth for another 45 to 60 seconds. The batter is ready when it's a smooth consistency.

Grease and 8 x 8 baking pan with coconut oil. Pour batter into the baking pan and fold in chocolate chips. Bake for 10 to 15 minutes.