

Black Bean Brownie Bites

Recipe from [pulses.org](https://www.pulses.org)



Ingredients

- $\frac{2}{3}$ cup (160 mL) all purpose flour
- $\frac{1}{4}$ tsp (1 mL) salt
- $\frac{1}{2}$ tsp (2.5 mL) baking powder
- $\frac{1}{2}$ cup (125 mL) cocoa powder
- $\frac{1}{2}$ cup (125 mL) non-hydrogenated margarine
- $1\frac{1}{2}$ cups (375 mL) sugar
- 1 cup (250 mL) black beans (canned or cooked from dry)
- 4 eggs
- 1 tsp (5 mL) vanilla



Directions

1. Preheat oven to 350°F (180°C).
2. Grease a 9"x13" (23cm x 33cm) baking pan.
3. Sift flour, salt and baking powder together into a bowl.
4. In a food processor, combine cocoa, margarine, sugar, black beans, eggs and vanilla. Blend until well mixed and smooth.
5. Stir wet mixture into dry mixture until combined.
6. Pour batter into prepared pan and bake for 30 minutes or until a knife or cake tester comes out clean.