

Fudgy Black Bean Brownies

Ingredients

Makes about 16 as a pan or makes about 24 mini bites

- 1 15-oz can black beans rinsed
- 3 eggs
- 3 tbsp vegetable oil
- 1 tsp vanilla
- 1/4 cup unsweetened cocoa powder
- 2/3 cup sugar
- 1/2 tsp baking powder
- 1/4 tsp salt
- 1/2 cup semi-sweet chocolate chips

Instructions

1. Preheat your oven to 350 degrees.
2. Puree black beans in food processor or blender (or mash with a fork).
3. Mix black beans, eggs, oil, and vanilla.
4. In a separate bowl mix cocoa powder, sugar, baking powder, and salt.
5. Combine the wet and dry ingredients together, mix well.
6. Pour into a greased 8x8 or 9x9 pan and bake about 30 to 40 minutes, until center is no longer gooey. Time will be shorter for a larger pan size. You can also make mini bites in a mini muffin pan, only bake for 15-20 minutes!
7. Allow to cool slightly before cutting.

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