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Deliciously decadent protein packed brownies

INGREDIENTS

1 can (about 1.5 cups or 14-15 oz) black beans (If you use dry beans, rinse then soak overnight. Rinse again then drain before cooking. This recipe uses cooked beans!) -2 Tbsp cocoa powder
1/2 cup oat flour (or blended quick oats)
1/4 tsp salt (I use Himalayan pink.)
1/2 tsp baking powder
1/2 cup organic maple syrup
1/4 cup coconut oil
2 tsp vanilla extract
2/3 cup semi-sweet chocolate chips
PLUS extra for the top!

PREPARATION

- 1 Preheat oven to 350 degree F.
- 2 Grease an 8x8 pan with coconut oil or butter as desired.
- 3 Add all ingredients except chocolate chips to food processor, and blend until completely smooth. I used the 4-cup @cuisinart one, but use what you have and just blend well.
- 4 Stir in chocolate chips, then pour into the pan. I used a rubber spatula to get it all out and smooth the mix.
- 5 Sprinkle extra chocolate chips over the top.
- 6 Bake for 18 minutes.
- 7 . Cool for 10 minutes before cutting. Slice into 9-12 brownies. Enjoy!

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