

Black Bean Brownies

Adapted from the original Flourless Black Bean Brownies recipe by Jessica Formicola:

<https://www.savoryexperiments.com/flourless-black-bean-brownies/>

Yield 9 brownies

- 1 15 ounce can black beans, rinsed and drained
- 3 eggs or equivalent volume vegan egg substitute
- 4-5 dates, chopped finely
- 2 tablespoons butter, melted
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract
- ½ cup unsweetened cocoa powder
- 1 teaspoon baking powder
- ½ cup semi-sweet chocolate chips
- ½ cup chopped walnuts

Preheat oven to 350 °F . Line a small baking dish with waxed paper. Chop dates finely and stir in enough water to make up ½ cup volume. Add black beans and one egg (or 1/3 of egg substitute) into blender, blending and scraping the sides to form a paste. Blend the second and third eggs blending each to incorporate. Add date mixture, melted butter, vanilla extract and almond extract, blending well and scraping down the sides. Add in cocoa powder and baking powder and continue to blend. Pour batter into prepared baking dish. Top with chocolate chips and walnuts. Bake for 30-35 minutes, or until inserted toothpick comes out clean. Cool completely before cutting into 9 brownies.

