Black Bean Brownies

These vegan brownies are perfectly chewy and indulgent owing to blended black beans incorperated into the batter. The beans go undetected and keep the brownies moist and chewy with a rich, dark colour.
We recommend chilling the batter before baking, giving the flavours and ingredients time to meld together; this will really impact the texture and taste of the finished brownies.

Prep **15 mins**
Chill **2 hrs**
Cook **35mins**
Serves **12**

Ingredients:
- **2 flax eggs (2 Tablespoons Ground Flaxseed + 6 Tablespoons Hot Water)**
- **2× 400g cans Essential Black Beans, drained and rinsed**
- **120ml coconut Oil - melted**
- **2 teaspoons Vanilla Extract**
- **60g Plain Flour**
- **65g Cocoa Powder**
- **300g granulated sugar**
- **1 teaspoon Baking Powder**
- **½ teaspoon Salt**
- **175g good quality vegan dark chocolate, plus more to place directly on top of the brownies - chopped**

1. Preheat the oven to 180°c. Grease a 20cm x 20cm dish, and line with baking paper.

2. Prepare your flax eggs by mixing 2 tablespoons of ground flaxseed with 6 tablespoons of hot water. Let it sit for a minute.

3. Drain and rinse your black beans and then add them to a blender along with your flax eggs, coconut oil and vanilla extract and process until well mixed.

4. Transfer the mix to a mixing bowl and add in the plain flour, cocoa powder, sugar, baking powder and salt and mix into a thick batter.

5. Fold in the chopped chocolate.

6. Chill the batter in the fridge for at least 2 hours.

7. Once chilled, transfer the batter to your prepared baking dish and smooth down.

8. Sprinkle more chopped chocolate directly on top of the brownies.

9. Bake for 30-35 minutes or until a knife comes out clean from the brownies.

10. Allow to cool for a few minutes before lifting the brownies out onto a cutting board. Then allow to cool completely before cutting into squares.