

Black Bean Brownies (Vegan, Soy-Free, Wheat-Free)

Recipe from Have Cake, Will Travel; Photo by Hannah Kaminsky, Bittersweet,

- 1 can black beans, drained and rinsed
- 2 Tablespoons corn oil
- 4 Tablespoons carob powder
- 1 teaspoon vanilla
- 3/4 cup sugar in the raw
- 2 ripe bananas
- 1/2 cup shredded coconut
- 1/2 cup dry roasted peanuts [I once subbed ground almonds for this, 1/3 cup worth of it]
- 1/4 cup oat flour
- 2 T brown rice flour [when I'm all out of brown rice flour, I simply use light spelt flour instead]

preheat oven to 350F. prepare 8x8 square pan with non-stick cooking spray.

place all ingredients in your food processor and blend until combined and smooth. pour into prepared pan, bake for 30 minutes or until brownies appear to be set and firm.

let cool before attempting to serve. I love them especially after they've spent some time in the fridge, personally. This post and photos are copyright Hannah Kaminsky, Bittersweet, and Celine of Have Cake, Will Travel was kind enough to allow us to reprint the recipe. Enjoy both of these great blogs, they are two of my favorite!