



Perfect recipe for collective kitchens

Black Bean Brownies

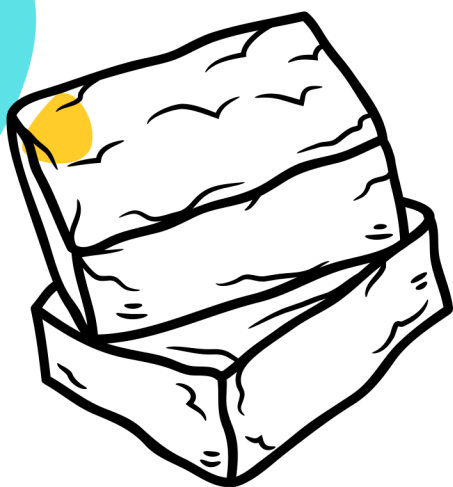
To calculate the amount needed for each ingredient:

Amount of the basic recipe X Number of recipes = Total Amount

PORTIONS FOR THE BASIC RECIPE: 16

PREPARATION TIME: 15 MIN

COOKING TIME: 22 MIN



Ingredient	Amount	Number of recipes	Total amount
Canned black beans, drained and rinsed (540 ml can)	1		
Eggs	3		
Melted butter	60 ml (¼ cup)		
Sugar	185 ml (¾ cup)		
Salt	2 ml (½ tsp.)		
Baking soda	2 ml (½ tsp.)		
Unsweetened cocoa powder	125 ml (½ cup)		
Vanilla extract	5 ml (1 tsp.)		
Semi-sweet chocolate chips	125 ml (½ cup)		

Preparation

- In a food processor, pulse the black beans, eggs, butter, sugar, salt baking soda, cocoa and vanilla until the mixture is smooth. Using a spatula, spread the mixture in a buttered 8-inch (20 cm) square cake pan. Sprinkle with the chocolate chips.
- Bake in the oven preheated to 450 °F (180 °C) for 22-25 minutes, or until the cake returns to its original shape after pressing it lightly with your finger. Place the pan on a grid and let cool completely. (The brownies will keep for up to 4 days in the refrigerator, or up to 2 months in the freezer.)

Source: [Coup de Pouce](#) (in French only).

