

Flourless Peanut Butter Chip Brownies

Ingredients:

1 (14oz) can of black beans, rinsed and drained
2 large eggs
1/2 cup cocoa powder
3/4 cup sugar
1 tsp oil
1 tbs Almond Milk or whatever milk you use
1 tsp balsamic vinegar
1/2 tsp baking powder
1/2 tsp baking soda
1 tsp instant coffee
½ cup peanut butter chips
(Optional) nuts - I used crushed pecans
(Optional) you can use chocolate chips, or toasted coconut or mini M&Ms or anything you like on top!

Directions:

Preheat oven to 350 F. Grease a nonstick 9 x9" square baking pan with baking spray.

Blend the black beans, eggs, cocoa powder, sugar, oil, milk, balsamic vinegar, baking powder and soda, and coffee in a food processor or blender until smooth. Pour brownie batter into prepared pan. Sprinkle chocolate chips over the top of brownies.

Bake the brownies until a toothpick comes out clean about 30 minutes. Allow to cool completely before cutting into squares.