

EMAIL SIGNUP



BUSH'S® BLACK BEANS DARK CHOCOLATE BROWNIES

Recipe created for BUSH'S® by Rebecca Andexler, author of cooking, baking and parenting blog, "A Homemaker's Habitat".

RECIPE DETAILS

Prep Time: 10 Minutes Cook Time: 30 Minutes Total Time: 40 Minutes Servings: 16

INGREDIENTS

- 1 can (15 ounces) **BUSH'S® Black Beans**, drained and rinsed
- 1/2 cup dark chocolate chips
- 1/4 cup all-purpose flour
- 1 cup white sugar
- 1/4 cup unsweetened cocoa
- 1/2 tsp baking powder
- 1/4 tsp baking soda
- 1/8 tsp kosher salt
- 2 large eggs
- 3 Tbsp vegetable oil
- 1 1/2 tsp vanilla extract
- 1 each large piece of parchment paper
- Butter, softened for greasing pan



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DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Line 8"x8"x2" baking pan with parchment paper and grease with butter.
3. Combine BUSH'S® Black Beans, chocolate chips, flour, sugar, cocoa, baking powder, baking soda, salt, eggs, oil and vanilla extract in bowl of food processor.
4. Secure food processor lid and blend until mixture is smooth, about 2 minutes.
5. Spread batter evenly into prepared baking pan, using rubber spatula to scrape batter from bowl. If desired, sprinkle chocolate chips and walnuts evenly over top.
6. Bake 30 minutes or until toothpick inserted in center of brownies comes out clean.
7. Remove pan from oven and allow brownies to cool completely before cutting into squares.

NUTRITION

		%DV
Calories	151	
Total Fat	6.3g	-%
Cholesterol	27mg	-%
Sodium	99mg	-%
Carbohydrates	23g	-%
Dietary Fiber	2.4g	-%
Protein	3g	-%
Sugars	14.6g	-%

*Percent Daily Values are based on a 2,000-calorie diet. Your daily values may be higher or lower depending on your calorie needs.

The nutrition information shown is estimated based on the ingredients and directions listed in the recipe. Please note that it may vary if the recipe is prepared differently or if the ingredients are changed.



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