

Vegan Black Bean Brownies



Ingredients

- 2 tbsp ground flaxseed
- 6 tbsp water
- 1 can of black beans (drained and rinsed)
- 3 tbsp vegan butter, melted
- ¼ cup cocoa powder
- ¼ tsp salt
- 1 tsp vanilla extract
- ½ cup sugar
- 1 ½ tsp baking powder

Method

- Pre-heat your oven to 180c and prepare a muffin tray
- Make your 'flax egg' by combining your ground flaxseed and water. Set aside for between 5-10minutes until the mixture makes an 'egg-like' texture
- Add black beans, vegan butter, cocoa powder, salt, vanilla extract, sugar, baking powder and your flax egg to a food processor and blend until the mixture is well combined and smooth - if the mixture is too thick add more water.
- Place your batter in your prepared muffin tray and place in the oven for 20-25 minutes. Allow to cool in the oven tray before removing brownies.

