

Cannellini Bean Brownies

Prep Time: 25 minutes

Bake Time: 30-35 minutes

Yields: 12 brownies

Ingredients

1 bag	Lily's chocolate chips
1 can	cannellini beans, no salt added, drained and rinsed
3	eggs
3 tablespoon	vanilla unsweetened coconut yogurt
½ cup	unsweetened cocoa powder
¾ cup	coconut sugar
1 tablespoon	cinnamon
1 teaspoon	vanilla Stevia or 2 Tablespoons good honey
1 teaspoon	vanilla extract
1/2 teaspoon	baking powder
½ teaspoon	pink salt

Instructions:

Preheat oven to 350 degrees.

In a food processor, pulse beans until chunky, then mix in the eggs, coconut yogurt, cocoa powder, coconut sugar, cinnamon, vanilla stevia or honey, vanilla extract, baking powder and salt. Mix until smooth.

Melt chocolate chips in a double boiler. If you do not own a double boiler (I personally don't), you can make one by adding 2-3 inches of water to a medium or large saucepan. Boil the water, then place a smaller, **heat proof**, mixing bowl over the pot. Add chocolate chips. Mix frequently, to make sure the heat is evenly dispersed so the chocolate chips melt evenly.

Mix melted chocolate chips to cannellini bean batter, evenly. Taste for sweetness and saltiness. You want the batter to be a bit on the sweeter and saltier side because once the other ingredients expand, that will cut the flavor.

Pour brownie mixture into a greased 8x8-baking pan. You can also make these into muffins.

Bake brownies for 30 to 35 minutes or until a toothpick inserted comes out clean. Let cool for 20-30 minutes. Cut and serve.