



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Black Beans**

Black Bean Brownies

Ingredients:

1 cup cooked black beans, drained
½ cup applesauce
3 eggs
¼ cup milk
¾ cup cocoa powder
½ cup sugar
¼ cup brown sugar
1 tsp espresso powder
2 tsp vanilla
1 cup oats
1 tsp baking powder
½ tsp salt
8 oz mini chocolate chips (optional)

Directions:

Preheat your oven to 350F. Grease a 9 by 9-inch baking pan. Set aside.

In a food processor, process the oats into a flour. Add the black beans and milk. Process until smooth. Set aside.

In a large mixing bowl, combine the cocoa powder, salt, baking powder, sugar, and espresso powder with a whisk. Add the eggs, applesauce, vanilla, and the black bean mixture. Beat for two minutes. Pour into the prepared baking pan. Sprinkle evenly with mini chocolate chips. Bake for 20-25 minutes. Let the brownies cool in the baking pan before cutting into squares.