**Fudgy Black Bean Brownies**

The perfect brownie balance of fudgy and cakey, nobody will know there's black beans in them!

**Preparation:**

1. Gather all ingredients and equipment.
2. Preheat oven to 350°F (180°C).
3. In a small blender, blend oats on high speed to create a fine powder. Move the oats to a medium size bowl.
4. In a microwave safe bowl, add chocolate chips and microwave for 30 seconds. Remove and stir. Microwave for another 30 seconds or until thoroughly melted.
5. Drain black beans in a colander and thoroughly rinse them off.
6. In a pitcher blender, combine chocolate, black beans, oil, syrup, baking powder, cocoa powder, vanilla, and salt. Blend on high speed until very smooth.
7. Fold the oats and chocolate mixture together and transfer to a greased mini muffin pan. Fill cups 3/4 of the way.
8. Bake at 350°F (180°C) for 8-12 minutes. Check to see if they are done by inserting a toothpick into the center of the tallest one. If it comes out clean, they're done. **Note:** Because these do not contain eggs, it is ok to slightly underbake these for a fudgier brownie. In this case, a toothpick would not come out clean.
9. Cool for 5 minutes before removing from the muffin tin. Enjoy!

**Nutrition Facts on Reverse**
## Nutrition Facts

12 Servings  
**Serving size**  2 mini brownies  

### Amount per serving

**Calories**  170  
Calories from Fat  70  

**Total Fat**  8 g  
  - Saturated Fat  0 g  
  - Trans Fat  0 g  
  - Monounsaturated Fat  3 g  

**Cholesterol**  0 mg  

**Sodium**  40 mg  

**Total Carbohydrate**  23 g  
  - Dietary Fiber  2 g  
  - Total Sugars  13 g  
  - Includes 8 g Added Sugars  

**Protein**  3 g  

Vitamin D  0 %  
Calcium  2 %  
Iron  2 %  
Potassium  30 mg  
Phosphorus  0 mg