

Myochi's Black Brownies

Heat oven to 350°. Lightly oil a 9"x9" baking pan.

- 1 can (14-15 oz) organic black beans, drained and rinsed
- 1½ eggs (lose the yolk of one of the eggs)
- 1/3 cup cocoa powder
- ¼ cup honey
- ¼ cup maple syrup
- ½ teaspoon olive oil
- 1 tablespoon unsweetened almond milk
- 1 tsp balsamic vinegar
- 5/8 tsp baking powder
- ½ tsp baking soda
- ½ tsp ground coffee
- ½ cup unsweetened shredded coconut
- 4 oz Ghirardelli 100% Cacao baking bar cut into tiny pieces

1. Add all of the ingredients to a blender except for the chocolate chips and coconut. Blend until smooth.
2. Stir ½ cup of the chocolate chunks into the batter and pour into the prepared pan.
3. Sprinkle the shredded coconut on top of the batter.
4. Sprinkle the rest of the chocolate on top.
5. Bake for 20-25 minutes until brownies are set and a toothpick tests clean.
6. Allow brownies to cool for 15 minutes before cutting into them.

"A Work in Progress"