

## Michelle Pugh's recipe for Black Bean Brownies

Puree and blend together:

(2) 19 oz cans black beans, rinsed and drained  
2 large eggs  
1/2 cup agave nectar  
2 tsp vanilla  
1/3 cup coconut oil

Sift together, then blend into the wet ingredients:

1/2 cup + 2 Tbsp cocoa  
2 Tbsp corn starch  
1/4 tsp salt

Grease either an 8x8 or 11x7 pan with cooking oil spray.

Bake in a pre-heated oven at 350 until set - about 20 min. When it's cooked, it should bounce back to the touch like a regular brownie recipe.

Allow to cool to room temperature. Store in the fridge if that is a personal preference. I find the texture is more fudge-like if stored in the fridge.