

Black Bean Brownies

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Makes one 9- by 13-inch pan; 24 or 32 brownies

"What in my what?" you ask. You'd never guess these rich, moist, velvety-textured chocolate treats contain black beans. The black beans contribute a rich dark color, amazing texture and make the brownies virtually gluten-free. Use canned black beans or simmer your own from dried beans.



INGREDIENTS

See the **Fudgy Brownies** recipe for information and pictures illustrating the method to line a baking pan with foil.

Vegetable oil OR vegetable oil spray

2 cans (15-ounces) black beans, rinsed and drained (3 $\frac{1}{3}$ cups OR 19 to 20 ounces beans after rinsing, draining)

6 ounces semisweet OR milk chocolate OR a combination of the two chocolates, coarsely chopped
 $\frac{1}{4}$ cup plus 2 tablespoons (2.65 ounces) granulated sugar

Drained black beans (*prepared earlier*)
 $\frac{1}{2}$ cup canola oil (3.75 ounces) OR coconut oil (4 ounces)
3 tablespoons (2.4 ounces) chocolate syrup (*optional*)
4 large eggs, room temperature

2 large eggs, room temperature
2 egg yolks, room temperature
 $1\frac{1}{2}$ cups (11.25 ounces) light brown sugar
 $1\frac{1}{2}$ cups (5.1 ounces) cocoa powder
 $1\frac{1}{2}$ teaspoons instant espresso coffee powder (*optional*)
1 teaspoon freshly ground nutmeg (*optional*)
1 teaspoon baking powder
 $1\frac{1}{4}$ teaspoons salt
2 tablespoons vanilla extract (*yes, tablespoons!*)
4 teaspoons all-purpose flour, gluten-free flour blend, oat flour OR brown rice flour

DIRECTIONS

Prepare the baking pan: Line the bottom and all 4 sides of a 9- by 13-inch rectangular pan with foil. Lightly coat the foil on the **bottom of the pan** and **1 inch up the sides** with oil using a pastry brush OR *lightly coat* with oil spray; set aside. Position an oven rack in the lower third of the oven. Heat the oven to 350°F.

Prepare the black beans: Drain the **black beans** in a colander; *gently* rinse under cool running water. Set aside to drain briefly. Measure a *scant* 3 $\frac{1}{3}$ cups (19 to 20 ounces) **beans**. Set aside.

Prepare the brownie batter; process the chocolate: Place the **semisweet** OR **milk chocolate** and **granulated sugar** in the work bowl of the food processor fit with the metal knife blade. Process with long on/off pulses until the **chocolate** is chopped/ground very fine.

Add the wet ingredients: Add the **drained black beans**, **oil**, **chocolate syrup** and **eggs** to the **chocolate mixture** in the work bowl; process with long on/off pulses until the **beans** are puréed.

Add the remaining ingredients: To the food processor work bowl, add the remaining **egg**, **yolk**, **brown sugar**, **cocoa**, **coffee powder** (*optional*), **nutmeg** (*optional*), **baking powder**, **salt** and **vanilla**; process with long on/off pulses until the **mixture** is blended. Stop once to scrape the sides and bottom. Add the **flour**; blend with 2 pulses to incorporate.



TOPPING

$\frac{2}{3}$ cup (4 ounces) milk chocolate

OR semisweet chocolate chips
(optional)

center of the **brownies** registers 190° to 195°F. Halfway through baking, rotate/reverse the **baking pan**.

Bake: Scrape the **batter** into the **prepared baking pan**; smooth the **top** of the **brownie batter** using an angled metal spatula.

Evenly sprinkle the **chocolate chips** over the top of the **brownie batter** (optional). Bake the **brownies** at 350°F for 20 to 24

minutes, OR until an instant-read thermometer placed in the

Cool and serve: Allow the **brownies** to cool completely in the **pan** set on a **wire rack**, about 2 hours. Remove the **brownies** from the pan by lifting out the foil. Cut into 24 bars (4 by 6 rows) OR 32 bars (4 by 8 rows); serve. Store leftovers at room temperature in an airtight container.
