



---

# BLACK BEAN PEPPERMINT BROWNIES

## INGREDIENTS

- 1 - 15 oz. can black beans, drained and rinsed
- 2 large eggs
- 1/4 cup cocoa powder
- 2/3 cup honey
- 1/3 cup coconut oil
- 1/2 tsp baking powder
- Pinch of salt
- 4 drops Peppermint essential oil
- 3/4 cup chocolate chips and 1/2 cup peppermint candies/candy canes, divided

## PREPARATION

Preheat oven to 350° degrees Fahrenheit.

Place all ingredients, except for chocolate chips and peppermint candies, into a blender or food processor and blend until smooth.

Pour batter into large bowl and stir in 1/2 cup chocolate chips and half of the broken peppermint candies.

Pour into greased 8×8-inch pan and top with remaining chocolate chips and peppermint chips.

Bake for 30-35 minutes or until a toothpick inserted in the middle comes out clean. Let cool and cut into pieces.

Store in refrigerator.

\*Brownies will be a little gooey, so do not stack them.\*

You won't believe how good gluten-free can taste!