



ShopRite



KIDZ COOK

Recipe of the Week!

TAKE ONE HOME AND TRY IT YOURSELF!

Black Hole Brownies (Gluten Free Black Bean Brownies)

- 1/4 cup gluten free rolled oats (5 minute oats)
- 1 (15 ounce) can black beans, drained and rinsed
- 2 large eggs
- 1/4 cup Cocoa Powder
- 2/3 cup honey
- 1/4 cup coconut oil
- 1 teaspoon Vanilla Extract
- 1/2 teaspoon Baking Powder
- Pinch of Salt
- 1 cup chocolate chips, divided

DIRECTIONS

1. Preheat oven to 350F degrees.
2. Place the oats in a food processor and pulse for 1 minute or until finely chopped.
3. Place remaining ingredients except for the chocolate chips in the food processor and pulse until combined, about 1 minute.
4. Pour 1/2 cup of the chocolate chips into the batter and pour into a greased 8 x 8 inch pan and top with the remaining 1/2 cup chocolate chips.
5. Bake 30-35 minutes or until toothpick comes out clean.
6. Cool brownies and cut into 2 inch squares.



Enjoy!

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