

COFFEE BEAN BROWNIES

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| 6 T cocoa | 1 c black bean puree* |
| ½ c margarine | 1 T instant coffee powder |
| 2 c sugar | ½ c chopped walnuts (optional) |
| 4 eggs | |

*Puree: Rinse and drain 1 can of black beans, process in food processor or blender until smooth.

Beat margarine, sugar, cocoa and coffee. Add eggs, one at a time. Beat in bean puree. Stir in nuts. Pour into 9x13" greased pan. Bake at 350° for 45 minutes for moist, fudgy brownies. If you like drier brownies, bake 5 to 10 minutes longer. Cool completely in pan.

Cut into 1 ½ x 2" bars. Makes 48 pieces.

Per piece, Calories: 75, Carbohydrate: 41 grams, Protein: 1 gram, Fat: 3 grams.