

Black Bean Chocolate Chip Peanut Butter Swirl Brownies (Gluten Free)



This recipe is not only delicious, but it is Gluten Free as well! Courtesy of Jennifer Curtis at Alwaysinwonder.com

INGREDIENTS:

- - 1 1/2 Cups black bean flour (milled at home with our NutriMill Grain Mill)
- - 2/3 cup of unsweetened coco powder
- - 2 eggs room temp
- - 1/3 cup coconut oil
- - 1 1/2 teaspoons vanilla extract
- - 1/2 cup of raw sugar or evaporated cane juice (if using raw sugar, pulse in a coffee grinder or food processor to make it more fine)
- - 1/4 teaspoon of sea salt
- - 1/4 cup of raw honey
- - 1 1/2 teaspoon of baking powder
- - 2-3 tablespoons of water
- - Peanut Butter
- - Chocolate Chips

INSTRUCTIONS:

1. Preheat the oven to 350 degrees F. and grease a standard size muffin tin that holds 12 muffins.
2. Whisk together the eggs, sugar, honey, vanilla, and coconut oil.
3. Combine the black bean flour, coco powder, salt, and baking powder in a separate bowl.
4. Slowly add the dry ingredients into the wet ingredients and mix well. The batter will be extra thick, but you can use the water to thin it out a bit.
5. Add in your chocolate chips
6. Scoop out the brownie batter evenly into the muffin tin. Add a spoonful of peanut butter to each of the tops, and swirl it in with a butter knife.
7. Bake the brownies in the oven for 15-18 minutes. Allow them to cool before eating. (I liked them even better the next day!