

Garbanzo Bean Brownies

Ingredients

1 ½ cups of Ghiradelli semisweet chips
2 cups of garbanzo beans, drained and rinsed
4 eggs
1 cup of sugar*
½ teaspoons of baking powder

Instructions

- Heat oven to 350 degrees.
- In a small bowl melt the chocolate in microwave for 2 minutes.
- In a blender or food processor, combine beans and eggs.
- Add sugar, baking powder and chocolate; process until smooth.
- Pour batter into a 9 inch or 8x8 inch non-stick pan.
- Bake for 45 minutes.

* You can make sugar-free brownies using Lakanta (available exclusively at **Mona's Health Food Store**, Branmar Plaza, Wilmington)

* Or use raw agave nectar instead of sugar. Use between ¾ cup and 1 cup.

To make this a gluten-free recipe, be sure the baking powder is gluten free.



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