

# Black Bean Brownie

<b>Servings:</b>	36.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Vegetable
<b>HACCP Process:</b>	Same Day Service

bean dessert

## Nutrition Information

<b>Calories</b>	135.61	<b>Protein</b>	3.49g
<b>Fat</b>	2.86g	<b>SaturatedFat</b>	1.35g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	0.00mg
<b>Carbohydrates</b>	27.04g	<b>Fiber</b>	3.92g
<b>Sugar</b>	16.78g	<b>Sodium</b>	43.19mg
<b>Iron</b>	1.16mg	<b>Vitamin C</b>	0.00mg
<b>Vitamin A</b>	0.00IU	<b>Calcium</b>	18.33mg

## Ingredients

**5 1/2 Cup** BEANS BLACK LO SOD 6-10 BUSH

rinsed

**1 1/2 Cup** CHOC CHIPS SMISWT 1000/# 4-4# GFS

divide in half

**9 Tablespoon** APPLESAUCE IN JCE NSA 6-10 GFS

**2 1/4 Cup** EGG LIQ EZ PLN ULTR PAST 2-20 EZEGGS

**2 Cup** SUGAR BROWN MED 25# GFS

**1 1/2 Cup** COCOA BAKING 5# DIAC

**1/2 Ounce** FLAVORING VANILLA IMIT 1-QT KE

**1 1/2 Teaspoon** BAKING POWDER DBL ACTION 6-5# CALUM

## Preparation Instructions

You may need to work in batches. In a food processor, blend beans, 1/2 the chips and applesauce until mixed. Add water if needed. Add eggs, brown sugar, cocoa, vanilla and baking powder blend until smooth. Pour into sprayed 2in full hotel pan (jello) and bake at 350 degrees for 20-25 minutes or until tester is clean. Cool completely and cut into 2 1/2 by 2 1/2 squares.