

Black Bean Brownie

Servings:	60.00
Meal Type:	Lunch
Category:	Vegetable
HACCP Process:	Same Day Service

bean dessert

Nutrition Information

Calories	81.36	Protein	2.09g
Fat	1.71g	SaturatedFat	0.81g
Trans Fat	0.00g	Cholesterol	0.00mg
Carbohydrates	16.22g	Fiber	2.35g
Sugar	10.07g	Sodium	25.91mg
Iron	0.70mg	Vitamin C	0.00mg
Vitamin A	0.00IU	Calcium	11.00mg

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 processor combine beans, 1/2 the chips and applesauce blend until combined. Next add eggs, brown sugar, cocoa, vanilla and baking powder. Blend until smooth adding water as needed. Pour into a sprayed full 2 inch hotel pan and top with remaining chips. bake at 350 degrees for 20-25 minutes or until tester is clean. Cool completely and cut into bars.