Black Bean Brownies

Recipe makes 12 brownies

Ingredients

15 oz box Kodiak Brownie Mix, (or preferred brand) 15 oz can No Salt Added Black Beans, drained and rinsed 4 oz Chocolate Fairlife Shake, (or liquid of choice) 1/4 C Water



- 1. Drain and rinse your beans. Add to a blender along with about 1/4 cup of water. Blend until smooth.
- 2. In a large mixing bowl, add your box of brownie mix, blended black beans, and 4 ounces of Fairlife shake, or liquid of choice. Mix well.
- 3. Line a 9x9 baking pan with parchment paper, add your batter and cook according to instructions on box.
- 4. Cut into 12 servings and enjoy!



Nutrition Profile

- per brownie -

Calories - 179
Fat - 3g
Carbohydrates - 31g
Protein - 10g



Notes

- If you have a hard time blending your beans, just add a little more liquid. If you're using a Fairlife shake for your brownie mix, you can also use that for the liquid in your beans. Just be sure to account for those calories.
- The chocolate chips in the video are optional and NOT included in the calories/macros. Any toppings you add will need to be accounted for.
- This will work with any brand of brownies. Be sure to follow the instructions for cook time according to your box. There are no eggs in this so undercooking for a more gooey center is fine!
- Refrigerate or freeze leftover brownies for freshness!