

# Mint Chocolate Chip Brownies

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Prep Time: 5 minutes

Yield: 12 servings

Cook Time: 35 minutes

Total Time: 49 minutes

## Ingredients

- 1  $\frac{3}{4}$  cups cooked beans OR I cooked beans dry on stove - didn't use can beans*
- 1 (15 oz.) can low-sodium black beans, rinsed and drained
  - 2 large eggs
  - $\frac{1}{2}$  cup dark cocoa powder
  - $\frac{3}{4}$  cup sugar - *used  $\frac{1}{2}$  cup sugar*
  - 1 tbsp. 2% fat plain Greek yogurt - *used sour cream*
  - 1 tsp. chocolate flavored balsamic vinegar or regular balsamic vinegar
  - $\frac{1}{2}$  tsp. baking powder
  - $\frac{1}{2}$  tsp. baking soda
  - $\frac{1}{2}$  tsp. kosher salt
  - 1 tsp. vanilla extract
  - 6 tbsp. cup mint chocolate chips, divided - *used dark chocolate chips*
  - 6 tbsp. semi-sweet chocolate chips, divided

## Instructions

1. Preheat oven to 350°.
2. Cut two 13 x 8 inch pieces of parchment.
3. Spray an 8 x 8 inch square baking dish with baking spray and line with one piece of parchment paper. Turn the baking dish a quarter of a turn and place other piece of parchment into the baking dish.
4. In a food processor, blend beans, eggs, cocoa powder, sugar, Greek yogurt, vinegar, baking powder, baking soda, salt and vanilla extract until smooth.
5. Pour into a bowl and stir in half the mint chocolate chips and half the semi-sweet chocolate chips.
6. Pour batter into the prepared baking dish.
7. Sprinkle remaining chips on top.
8. Bake for 30-35 minutes or until a toothpick inserted into the middle comes out clean.
9. Cool on a baking rack.
10. Peel off the parchment paper and cut into 12.

## Notes

Nutritional value per serving: Cal 174/Fat 5 grams/Carbs 31 grams/Fiber 4 grams/Protein 5 grams