



# HIGH FIBER VEGAN BROWNIES

*with Choc-o-lotta*



Servings: 16 Squares ⌚ 40 Minutes

## HOT HOT HOT

**Inside Tips:** Make sure that your ingredients are room temperature before adding them into the blender. Rinse the beans with warm water, not cold. Melt the coconut oil before adding it to the blending container.

These tips will ensure that your mixture blends easily and becomes silky smooth.

## WHAT YOU NEED

### Ingredients

- 1/2 cup Choc-o-lotta Dilettoso Mix
- 1/4 Cup Almond Milk
- 1 1/2 Cups Black Beans (1 15-oz can, drained and rinsed very well!)
- 1/4 Cup Maple syrup (Sub with Honey or Agave)
- 1/4 Cup Melted Ghee or Oil of Choice
- 1/2 Cup Chocolate Chips
- Toppings (Optional): Extra Chocolate Chips, Pecans, and Vanilla Ice-cream

## HOW TO DO IT

1. **SET** oven temperature to 350 degrees F and line an 8x8-inch baking pan with parchment paper. Set aside.
2. **MAKE** sure you have drained and rinsed the black beans very well.
3. **USE** a blender or food processor to mix the black beans with the almond milk, oil of choice and maple syrup, until you reach a smooth batter.
4. **ADD** the Dilettoso Choc-o-lotta gluten-free mix to the blender and process for about 30 seconds.
5. **FOLD** in chocolate chips and crushed pecans (nuts are optional, but do not skip the chocolate chips!). Gently stir using a spatula. Do not process.
6. **TRANSFER** batter to your parchment-lined baking dish and spread into an even layer using a spoon or spatula. Top with chocolate chips and pecans (or walnuts).
7. **BAKE** on the center rack for 30 minutes, at 350 F. The brownie edges should appear slightly dry and a toothpick inserted into the center should come out mostly clean.
8. **REMOVE** from oven and let cool in the pan for at least 20 minutes, before slicing it.
9. **ENJOY** these delicious brownies on their own or elevate their flavor even further with a scoop of vanilla ice cream.

*Buon Appetito!*