

## **GLUTEN FREE COCOA BEAN BROWNIES**

Submitted by Darla Moline

½ cup cocoa
1/3 cup canola oil
1 can (19 oz) black beans or kidney beans (drained)
1 ¼ cup sugar
3 eggs
½ teaspoon baking powder
1 teaspoon vanilla
½ teaspoon vanilla
½ cup chopped walnuts

Preheat oven to 350 degrees. In a large food processor or blender, combine all ingredients except nuts. Blend well until very smooth. Stir in nuts. Pour batter into a greased 8" x 8" or 7" x 11" baking pan. Bake 35 – 40 minutes or just until set in the centre. Do not over bake