



Red kidney bean brownies

Serves 6, 60 minutes



@sotonbeans

Ingredients:

- 100g drained (225g in can) cooked kidney beans
- 100g butter
- 2 eggs
- 1 tsp vanilla extract
- 200g brown sugar
- 40g cocoa powder
- 80g whole wheat flour

To serve: Icing sugar

1. Preheat the oven (200°C). Rinse and purée the kidney beans, melt the butter.
2. To a large mixing bowl, give melted butter, eggs, sugar, vanilla extract, bean purée, cocoa powder and flour and mix until combined.

3. Pour batter to a small baking pan with baking sheet.

Bake for 25 minutes or until a toothpick comes out clean. Leave to cool and cut into squares

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