

Garbanzo Bean Yummy Brownies



Ingredients

- 1 ½ cups dark Chocolate chips
- 2 cups garbanzo beans, drained and rinsed
- 4 eggs
- ¾ cups Brown Rice Syrup
- ½ tsp baking powder

Optional: Add walnuts and also can use a combination of eggs and eggwhites.

Directions

- 1.Heat oven to 350 degrees
- 2.In a small bowl melt chocolate chips in microwave for 2 minutes
- 3.In a blender or food processor, combine beans and eggs
- 4.Add brown rice syrup, baking powder, and chocolate, process until smooth
- 5.Pour batter into a 9" or a 8 x 8 " non-stick pan or into paper muffin cups-
- 6.Bake for 45 minutes

Source: Dina Boyer



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