

COFFEE BEAN BROWNIES

6 T cocoa	1 c black bean puree*
½ c margarine	1 T instant coffee powder
2 c sugar	½ c chopped walnuts (optional)
4 eggs	

*Puree: Rinse and drain 1 can of black beans, process in food processor or blender until smooth.

Beat margarine, sugar, cocoa and coffee. Add eggs, one at a time. Beat in bean puree. Stir in nuts. Pour into 9x13 greased pan. Bake at 350° for 45 minutes for moist, fudgy brownies. If you like drier brownies, bake 5 to 10 minutes longer. Cool completely in pan. Cut into 1 ½ x 2" bars.