

Low-Point Flourless Black Bean Brownies

Ingredients:

- 1, 15.5 oz. can of black beans (thoroughly rinsed and drained)
- 1 tsp. coffee grounds
- 3/4 cup Splenda granulated sugar substitute
- 1/4 cup cocoa powder
- pinch salt
- 3 eggs
- 2 Tbs canola oil
- 1 tsp. vanilla
- Betty Crocker whipped milk chocolate frosting (optional)

Preheat oven to 350 degrees and spray an 8-inch by 8-inch baking dish with cooking spray. In a large mixing bowl combine Splenda, cocoa, salt, eggs, oil, and vanilla. Place black beans and coffee in a food processor and pulse thoroughly until smooth. Add to the brownie mixture and combine well. Pour into the baking dish and bake for 25 to 30 minutes (or until desired doneness). Let cool and add 1 tsp. frosting to each piece. Enjoy! (We really enjoyed these brownies but even more with the icing on top). :)

Total servings - 12

Serving size - 1

Points per serving - 1.7 without icing; 2 points with icing

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

***"Beauty is not in the face; beauty is a light in the heart."
- Kahlil Gibran***