



# Sparkle Kitchen

## **Gluten-Free Triple-Chocolate Black-Bean Brownies**

### **Ingredients**

- 1/4 cup unsalted butter (plus a bit more for greasing the baking dish)
- 3 oz semisweet chocolate, chopped (about 1/2 cup)
- 2 oz unsweetened chocolate, chopped (about 1/3 cup)
- 1/4 cup black beans, rinsed, drained, and pureed until smooth in a food processor\*
- 1 cup granulated sugar
- 2 large eggs plus 1 large egg white
- 2 teaspoons pure vanilla extract
- 1 cup all-purpose gluten-free flour
- 1/4 cup unsweetened cocoa powder
- 1/2 teaspoon baking powder
- 1/2 teaspoon fine sea salt
- walnut chunks (optional)

### **Directions**

Preheat oven to 350 degrees F. Butter a 9-inch square baking pan.

Prepare a double-boiler with water, or place a heat-proof bowl in a medium sauce pan filled with several inches of water. Bring the water to a simmer, and melt the butter, semi-sweet, and unsweetened chocolate, stirring constantly to combine. Remove the melted mixture from the simmering saucepan and allow to cool slightly.

One at a time, whisk in the eggs and egg white.

### **Enjoy!**