

Chocolate-Bean Brownies

1 ½ cups chocolate chips (or 14 ounces chocolate) (use **dark chocolate** for a healthier version)

2 c. **garbanzo beans** or **aduki beans**, drained and rinsed (from a can)

4 **eggs**

1 c. sugar (use Rapadura) or 2/3 c. agave nectar

1/2 tsp. baking powder

Melt chocolate in double boiler. In blender, combine beans and eggs. Add sugar or agave, baking powder and melted chocolate. Process until smooth. Bake in a 9 inch non-stick (or greased) pan for 45 minutes at 350 degrees.