

Cost: S S Ease: Health Benefit: Black beans are a great source of plant-based protein to promote balanced blood sugar and fiber to support gut health. Zucchini is low in calories and adds bulk to make meals more filling.

Hidden Veggie Brownies

Ingredients

1 can black beans, rinsed and drained
1 cup zucchini, grated 3 eggs
¹/₂ cup sweetener of choice 2 TBSP coconut oil
¹/₂ cup unsweetened cocoa powder
¹/₂ tsp baking powder
1 tsp vanilla
Directions:

- 1. Preheat oven to 350 F
- 2. Add all ingredients EXCEPT zucchini to a food processor or blender and blend until smooth
- 3. Fold in grated zucchini; Pour batter into a brownie pan lined with parchment paper
- 4. Bake for 30-35 min or until a toothpick comes out clear
- 5. Allow to cool before cutting and serving; Enjoy!

Cookware needed: Brownie pan Food processor or blender Grater

