

Black Bean Fudgy Cookies

Ingredients

1 (15-oz) can black beans, rinsed & drained
2 tablespoons cocoa powder
1 tablespoon vanilla
2/3 cup peanut butter
1/3 cup honey
1 teaspoon baking powder
1 cup dark chocolate chips



Directions:

Preheat oven to 350°.

Combine black beans, cocoa powder, vanilla, peanut butter, honey and baking powder in the container of a food processor. Process mixture until very smooth. Transfer mixture to a bowl and stir in dark chocolate chips.

Roll dough into 2-inch balls and place on parchment-lined baking sheet. Press slightly to flatten. Bake at 350° for 12 minutes.

Yield: 16 cookies.

Note: If you're looking for a yummy cookie with some additional health benefits, let it be these Black Bean Peanut Butter Fudgy Cookies. They are grain and flour free and have no refined sugar.