

Better than the 'Real' Thing Brownies

Prep Time: 10 minutes

Cooking Time: 45 minutes

Yields: 8-12 brownies

Ingredients:

- 1 1/2 cups grain sweetened chocolate chips
- 2 cups garbanzo beans, drained and rinsed
- 4 eggs
- 2/3 cup agave nectar or 1 1/4 cup date sugar
- 1/2 teaspoon baking powder

Directions:

1. In a small bowl melt carob chips in microwave for 2 minutes. Or place carob chips in a heat resistant bowl on top of a boiling pot of water until melted.
2. In blender or food processor, combine beans and eggs.
3. Add sweetener, baking powder, and chips. Process until smooth.
4. Pour batter into an approximately 9 inch non-stick pan.
5. Bake at 350 degrees for 45 minutes.

Allow to cool, cut and serve

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