



# Noreen's Kitchen

## The Walking Dead

### Zom-bean Brownies

#### Ingredients

1, 14 ounce can black beans, drained	4 eggs
3/4 cup cocoa powder	1 teaspoon vanilla extract
1/2 cup vegetable oil	1 teaspoon ground cinnamon
2 cups sugar	

#### Step by Step Instructions

Pre-heat oven to 350 degrees.

Prepare a 9 x 13 baking pan with non stick spray and parchment paper. Having the paper extend over the sides of the pan for easy removal of the brownies when they are done.

Drain and rinse beans well. Mash with a fork until smooth and there are no whole beans remaining.

Combine all ingredients together in a large bowl. Whisk together until well combined and smooth.

Pour batter into prepared pan and level.

Bake for 20 to 25 minutes or until the center when gently pressed bounces back.

Remove from oven and allow to cool on a rack for at least 30 minutes.

Using the parchment paper, remove brownies from pan and slice into squares.

Dust with powdered sugar if desired.

Store in an airtight container or covered with plastic wrap.

## **Enjoy!**