

# Unsuz Siyah Fasulyeli Brownie

Gluten-free flourless black bean brownies that are moist, fudgy, and rich in chocolate flavor. Healthy vegan dessert recipe ready in 50 minutes.

15 min

HAZIRLIK

35 min

PIRME

50 min

TOPLAM

6

PORSIYON

Medium

ZORLUK

Unsuz Siyah Fasulyeli Brownie

## Malzemeler

- 400 g black bean
- 100 g agave syrup
- 50 g coconut oil
- 1 tsp vanilla extract
- 1 orange
- 1 tsp sea salt
- 1 tsp baking powder
- 100 g powdered sugar
- 50 g cocoa powder
- 100 g vegan bitter chocolate

## Yapılışı

### 1 Prepare Equipment

Preheat oven to 180°C (350°F). Grease a 20x20 cm square baking pan with oil or line with parchment paper.

### 2 Prepare Bean Base

Drain and rinse 400g black beans thoroughly. Add beans, 1 egg, and 1 tsp vanilla extract to a food processor or high-speed blender. Blend until completely smooth and creamy with no visible lumps, about 2-3 minutes.

### 3 Mix Dry Ingredients

In a large bowl, whisk together 50g cocoa powder, 100g sugar, 1 tsp baking powder, and 1 tsp salt until evenly combined with no lumps.

### 4 Combine Wet and Dry

Pour the smooth bean mixture into the bowl with dry ingredients. Stir with a wooden spoon until just combined and no dry streaks remain, about 30 seconds.

### 5 Add Chocolate

Fold in 100g chocolate chips gently with a spatula, distributing them evenly throughout the batter without overmixing.

### 6 Bake

Pour batter into prepared pan and spread evenly with a spatula. Bake for 30-35 minutes until edges start to pull away from sides and a toothpick inserted in center comes out with just a few moist crumbs.

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## Cool and Serve

Cool brownies in pan for at least 15 minutes before cutting into squares. The brownies will be very soft when warm and will firm up as they cool.

## ?puçlar?

Use canned black beans for convenience, but rinse and drain them thoroughly to remove excess sodium and starch that could affect texture.

Blend the bean mixture until completely smooth - any lumps will create an unpleasant texture in the finished brownies.

Use neutral-flavored oil like coconut oil, canola, or vegetable oil. Avoid olive oil as its flavor can interfere with the chocolate taste.

Ensure eggs are at room temperature before mixing to prevent the coconut oil from solidifying and creating lumps in the batter.

Don't overbake - these brownies continue cooking slightly after removal from the oven and will firm up as they cool.

Let brownies cool completely before cutting for clean slices and proper texture development.

Use a high-powered blender or food processor for the smoothest bean puree - this is crucial for the final texture.

Line your pan with parchment paper for easy removal and clean cuts.