

Njahi Black Bean Brownies

Gluten Free; makes about 20 squares

- 142g cooked njahi beans (soak overnight first)
- 3 free range eggs
- 54g local macadamia oil
- 1tsp vanilla extract
- 90g brown sugar, coconut sugar or jaggery
- 50g raw cacao powder
- ¼ tsp pink salt
- 170g melted dark chocolate (we like *Latitude*)



Instructions

- Soak the beans for a minimum of 8 hours
- Preheat oven to 180C
- Line an 8 x 8-inch pan with parchment paper and set aside.
- Drain the beans
- Combine all ingredients in a high-speed processor except chocolate until smooth.
- Fold through half the melted chocolate then pour into a brownie tin
- Top with remaining melted chocolate and bake for 25 mins or until your desired gooeyness
- Let the brownies cool; enjoy with your favorite *Delia's* ice cream

TO FREEZE: place in a ziplock bag and stored in the freezer for up to 6 months