**Cook Club Recipe of the Month: Fudgy Bean Brownies**

*Adult home cooks: Please join us on the third Thursday of every month at 5pm in the small meeting room as we taste the recipe for the month and share our ideas and enthusiasm about food and home cooking. Space is limited so please register online by the 10th of the month to attend.*

Most baked goods and desserts are vegetarian, meaning they contain no meat or “nothing with a face.” Vegan diets omit any animal products of any kind including eggs and dairy which are used in some of the most beloved desserts like cake, cookies and brownies.

This delicious version of brownies does not contain eggs and can be used in a full vegan diet.

Ingredients:

* 1 15oz can dark red kidney beans, drained and rinsed
* ¼ cup chunky or creamy peanut butter
* 2 Tbs cocoa powder
* ½ cup quick oats
* Pinch of salt
* ¼ cup coconut oil (may substitute other vegetable oil, but coconut gives the best end texture)
* 2 tsp vanilla extract
* 1 tsp baking powder
* ½ cup vegan chocolate chips (optional if vegan chips are unavailable)

Preheat oven to 350° F.

Place all ingredients into food processor and pulse to combine until smooth. Pour into a greased 8 x8 pan. Even out batter in the pan and bake for 20 minutes. Remove from oven and allow to cool in the pan to room temperature before cutting and serving. Makes 9 – 12 brownies.