

Chocolate Chickpea Brownies

The beans add a softness and moisture to the texture that you just can't get from flour, and people who don't already know the secret ingredient ahead of time are seriously never able to guess!

Makes: approx 12 - 14 slices

Ingredients:

1 tin of chickpeas or butterbeans
4 tbsp cocoa powder
45g plain flour
3 tbsp milk
Pinch of baking soda
Pinch of salt
100g sugar
½ cup chocolate chips

Method:

1. Drain and rinse the beans very well. Preheat the oven to 180c. Grease an 8 inch loaf tin.
2. Combine all ingredients in a food processor & pulse until the mixture is smooth.
3. Pour into loaf tin. Add extra choc chips if desired.
4. Bake on center wrack for 14 mins, take out and allow to harden for 10 mins before serving. They should still be soft & gooey in the center when serving.