

Double Chocolate Black Bean Cookies

10 ingredients · 25 minutes · 10 servings



Directions

1. Preheat oven to 375°F (191°C). Line a baking sheet with parchment paper.
2. Combine black beans, almond milk, peanut butter and coconut oil together in a food processor. Blend until smooth.
3. Add in flour, cacao, honey, cinnamon and sea salt. Process again until creamy. Use a rubber spatula to gently stir in the chocolate chips.
4. Measure out even amounts of dough onto the cookie sheet (we used 2 tbsp per cookie) and use your hands to form into cookies. Sprinkle a few chocolate chips on each cookie and press down gently for good measure. Bake in the oven for 15 to 20 minutes.
5. Remove from oven. Let cool and enjoy!

Notes

No Cacao

Use cocoa powder instead.

Ingredients

- 2 cups** Black Beans (cooked, drained and rinsed)
- 2 tbsps** Unsweetened Almond Milk
- 2 tbsps** All Natural Peanut Butter
- 2 tbsps** Coconut Oil (melted)
- 1/4 cup** Coconut Flour
- 1/4 cup** Cacao Powder
- 1/4 cup** Raw Honey
- 1/2 tsp** Cinnamon
- 1/8 tsp** Sea Salt
- 1/4 cup** Organic Dark Chocolate Chips