

## Awesome Food Storage Brownies

¾ c. unsweetened cocoa powder

½ tsp. baking soda

⅔ c. vegetable oil (substitute ⅔ c. bean puree)

½ c. boiling water

2 c. sugar

2 eggs, lightly beaten (substitute 2 Tbs. dehydrated eggs + ¼ c. water)

1⅓ c. flour

1 tsp. vanilla

¼ tsp. salt (if using canned beans omit salt)

1 c. chopped walnuts (optional- can leave out, or substitute choc. or other chips)

Preheat oven to 350°F. Combine cocoa and baking soda in mixing bowl; blend in ⅓ c. of the vegetable oil (bean puree). Add boiling water and stir until thickened. Stir in sugar, eggs (or egg subst.), and remaining vegetable oil (or ⅓ c. bean puree); stir until batter is smooth. Stir in flour, vanilla, and salt, mixing until well blended. Fold in chopped nuts (if using). Pour into a greased 9" x 13" baking pan. Bake for 30-35 min. Cool in pan on rack.

### **Bean Puree**

This is really easy to make.

**Home cooked beans:** Take cooked beans (reserve the cooking water) and blend in your blender with enough water to create a thick paste. (Basically add enough water to make all the beans turn into a puree).

**Canned Beans:** Dump entire contents of can (beans and water) into a blender or food processor and blend until it is a thick paste.