

BETTER BROWNIES

MAKES 24 MINI - BROWNIES

1 large sweet potato

One 15-ounce can black beans, drained and rinsed

3 tablespoons unsalted butter, melted

2 large eggs

1/2 cup packed dark brown sugar

1 teaspoon pure vanilla extract

1/2 cup semisweet chocolate chips

1/3 cup hot coffee

3/4 cup unsweetened cocoa powder

1/2 teaspoon baking soda

1 teaspoon kosher salt

Preheat the oven to 350°F. Lightly coat 24 cups of a mini- muffin tin with 1 tablespoon melted butter.

Puree the black beans in a blender or food processor until smooth and creamy. Measure ½ cup of black bean puree and reserve the remaining for use with tacos or nachos or as black bean dip.

Prick the sweet potato a few times with a fork and microwave until it is completely soft and tender, about 7 minutes. Scoop out the flesh, set 1 cup in a large bowl, and add the black bean puree. Whisk in the melted butter, eggs, brown sugar, and vanilla.

Add the chocolate chips to a small bowl and pour the hot coffee on top. Stir until melted, then add it to the sweet potato mixture.

In another bowl, combine the cocoa powder, baking soda, and salt. Add the cocoa mixture to the sweet potato mixture and stir just until combined.

Use a spoon to fill the muffin cups three- quarters full (you'll have enough batter for 24 mini- muffins). Bake for about 12 minutes, or until a cake tester inserted into the center of a brownie comes out with a few moist crumbs attached and the brownies resist light pressure. Let the

brownies cool in the pan for 5 minutes, then turn them out onto a wire rack to cool. Repeat with any remaining batter. The brownies will keep in an airtight container for up to 3 days.