**Deanna’s Rocky-Road Black Bean Brownies**

**Makes 8 large brownies**

**SmartPoints per brownie: ③ ② ②**

1 (15½ ounce can) unseasoned black beans, drained and rinsed

1 ripe banana, peeled

½ cup unsweetened cocoa powder

2 teaspoons instant coffee or espresso

¾ cup liquid egg substitute

½ teaspoon balsamic vinegar

2 tablespoons sugar-free chocolate syrup, such as Hershey’s or Great Value

2 tablespoons fat-free plain Greek yogurt

¾ cup granular no-calorie sweetener, such as Splenda or Truvia

1 teaspoon vanilla extract

1/3 cup chopped walnuts

39 mini marshmallows

Preheat the oven to 350°. Spray an 8×8-inch cake pan with cooking spray.

Combine the beans, banana, cocoa powder, coffee or espresso powder, and eggs in the bowl of a food processor. Process the mixture for 2 minutes, scraping down the bowl halfway through.

Add the vinegar, chocolate syrup, yogurt, sweetener, and vanilla. Process until all of the ingredients are combined, about 1 minute. Add walnuts and pulse briefly to combine.

Spread the batter into the prepared baking dish, smoothing top with a spatula. Arrange marshmallows evenly over the top.

Bake for 28 to 30 minutes, turning the pan halfway through the baking time. A toothpick inserted in the center will come out with soft batter clinging to it.

Let the brownies cool completely in the baking dish on a wire rack. Cut into 8 pieces and serve. Loosely cover and refrigerate any leftovers. Brownies will last in the refrigerator for one week.

[*From the Kitchen of Deanna Cichon*](http://www.deannathechef.com/)