

## AWESOME FOOD STORAGE BROWNIES

3/4 C. unsweetened cocoa powder

1/2 tsp. baking soda

2/3 C. vegetable oil (substitute 2/3 C. bean puree)

1/2 C. boiling water

2 C. sugar

2 eggs, lightly beaten ( substitute 2 Tbsp. dehydrated eggs +1/4 C. water)

1-1/3 C. flour

1 tsp. vanilla

1/4 tsp. salt

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

Preheat oven to 350. Combine cocoa and baking soda in mixing bowl; blend in 1/3 cup 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 1/3 cup of 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"x13" baking pan. Bake for 30 to 35 minutes. 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 enough water to make all the beans turn into a puree.)

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