**Peppermint Brownies**

Black bean brownies are a delicious and nutritious twist to a traditional chocolate brownie. You might be nervous about baking with black beans, but don't be—they have a very mild flavor and are extremely rich, creamy, and full of protein. You can also boost the flavor of your brownie with Peppermint essential oil.

**Ingredients**

1 (15 ounce) can black beans, drained and rinsed

2 large eggs

¼ cup cocoa powder

⅔ cup honey

⅓ cup coconut oil

½ teaspoon baking powder

Pinch of salt

2–4 drops [Peppermint oil](https://www.doterra.com/US/en/blog/spotlight-peppermint-oil)

¾ cup chocolate chips, divided

**Instructions**

Preheat oven to 350° F.

1. Place all ingredients, except for chocolate chips, in blender or food processor and blend until smooth.
2. Pour batter into large bowl and stir in ½ cup chocolate chips.
3. Pour into greased 8x8-inch pan and top with ¼ cup chocolate chips.
4. Bake 30–35 minutes or until toothpick comes out clean.