

## CHEF CULTURES LLC

# SOUTH OF THE BORDER BLACK BEAN CHOCOLATE BROWNIES

Prep Time: 15 minutes | Bake Time: 25–30 minutes | Yield: 20 Portions (2 oz each)

These deeply fudgy brownies replace traditional flour with mashed black beans, creating a rich, naturally gluten-free texture while adding subtle earthiness that complements dark chocolate beautifully. A touch of cinnamon and chili nods to traditional Mexican chocolate, while Starbucks VIA instant coffee intensifies the cacao flavor without overpowering it. The result is a dense, aromatic brownie with remarkable depth and a silky interior.

### Ingredients

- 16 oz [PEZZO Organic Semisweet Chocolate](#), 55% Cacao
- 12 oz unsalted [Golden Glen Creamery Butter](#)
- 2 cups granulated organic sugar
- 2/3 cup [21 Acres Honey](#)
- 6 large [Sky Valley Family Farm Pasture Raised Eggs](#), room temperature
- 2 cups well-mashed cooked [Haricot](#) black beans (about one 15-oz can, rinsed and drained)
- 2 packets [Starbucks](#) VIA Instant Coffee (about 2 tsp)
- 2 teaspoons ground cinnamon
- 1 teaspoon [San Juan Sea Salt](#)
- Optional: 1/2 teaspoon chili powder or flakes for subtle heat
- 4 oz [Holy Cow Caramel Sauce](#)
- 4 oz [Cherry Valley Dairy](#) Fresh Jersey Cream



### Directions

1. Preheat oven to 350°F. Line a 9x13-inch pan with parchment paper.
2. Rinse and drain black beans well. Mash or blend until very smooth (a food processor works best).
3. Melt chocolate and butter together over a double boiler or gently in the microwave, stirring until smooth.
4. Whisk in sugar and honey until fully incorporated.
5. Add eggs one at a time, mixing thoroughly after each addition.
6. Stir in mashed black beans and Starbucks VIA instant coffee until smooth.
7. Add cinnamon, salt, and chili powder if using.

8. Pour batter into prepared pan and smooth evenly.
9. Bake 25–30 minutes until the center is set but still slightly fudgy.
10. Warm the cream and caramel sauce together until smooth.
11. Cool brownies slightly, cut into 20 portions, and serve warm with caramel cream.

### **Chef Ron's Notes**

- Black beans must be blended very smooth for the best brownie texture.
- Starbucks VIA acts like espresso powder and amplifies the chocolate flavor.
- Slight underbaking keeps the interior creamy and fudge-like.
- These brownies pair beautifully with espresso, fresh milk, or vanilla ice cream.
- A light sprinkle of San Juan Sea Salt before serving elevates the chocolate.

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