CHOCOLATE PROTEIN BARS

INGREDIENTS

1 1/2 Cups of Black Beans (drained and rinsed)

3 Tablespoons Cocoa Powder

1 Scoop of PowerStrength Protein Powder (Chocolate or Vanilla)

1/4 Teaspoon Salt

1/3 Cup of Honey or Maple Syrup or Agave

2 Teaspoons of Stevia

3 1/2 Tablespoon Coconut Oil

1 Tablespoon Vanilla Extract

1/2 Teaspoon Baking Powder

1/3 Cup of Dark Chocolate Chips

DIRECTIONS

1. Preheat the oven to 350 F. Combine all ingredients except chips in a high-quality food processor, and blend until it's completely smooth. (A blender works too)

2. Stir in the chocolate chips. Pour into a greased 8×8 square pan.

3. Cook the bars for 15-17 minutes. They will still look underdone when you take them from the oven, but this is okay. Let cool, then pat down with a spatula.

4. Refrigerate overnight. The bars will have firmed up and are now ready to cut and eat.

5. I like to store leftovers in the refrigerator.

Makes about 10 bars.