

Chocolate Brownie Pops

What you need:

- 1 x 400g can black beans, drained and rinsed
- 5 tablespoons cocoa powder
- 1 tablespoon margarine
- 1 tablespoon cream cheese
- 2 tablespoons raisins
- 1 tablespoon maple syrup/golden syrup
- Crushed cornflakes/crispies
- 8-10 drinking straws (cut in half)



What you do:

1. In a food processor combine the black beans, cocoa powder, margarine and maple syrup. Pulse and process the mixture for a few minutes until the mixture is well combined and doughy.
2. Roll into balls.
3. Roll the brownies through some crushed cornflakes to coat.
4. Push a straw into your brownies and chill in the fridge for 15 minutes