Ingredients
- 1 15oz can (reduced sodium) black beans, drained
- ¾ cup sugar
- ½ cup unsweetened cocoa powder
- ¼ cup cornstarch
- 2 TBSP. honey
- 1 egg at room temperature
- ½ tsp. vanilla extract, divided
- ½ tsp. salt
- ¼ tsp. baking powder
- 5 oz. bittersweet chocolate, melted and slightly cooled
- 4 oz. cream cheese, softened
- 1 TBSP. butter
- ½ cup powdered sugar
- 1 TBSP. milk

Culinary Corner
Judgy Brownie Sandwich Cookies
(Original Recipe)

Directions
1. Preheat oven to 350° Line 2 baking sheets with parchment paper.
2. In the bowl of a food processor, combine beans, sugar, cocoa, cornstarch, honey, egg, coconut oil, ½ tsp. vanilla, the salt and the baking powder. Process until smooth. Transfer to a large bowl and fold into melted chocolate until a smooth, paste-like mixture forms.
3. Drop 2 TBS. batter onto a prepared pan and gently spread the batter to form a 2-in. round. Repeat with the remaining batter, spacing the cookies 2 in. apart. Bake for 10-12 min. or until the cookies lose their sheen and crack slightly. Let cool on a wire rack.
4. In a medium bowl, beat the cream cheese and butter with an electric mixer on medium for 30 sec. Add the powdered sugar, milk, and 1 tsp. vanilla. Beat until smooth.
5. Sandwich 1 TBSP. cream-cheese filling between 2 cookies. Repeat with remaining cookies and filling. Store in fridge.

Ingredients
- 1 15oz can (reduced sodium) black beans, drained
- ¾ cup sugar
- ½ cup unsweetened cocoa powder
- ¼ cup cornstarch
- 2 TBSP. honey
- 1 egg at room temperature
- ½ tsp. vanilla extract
- ½ tsp. salt
- ¼ tsp. baking powder
- 5 oz. bittersweet chocolate, melted and slightly cooled
- Ice Cream

Culinary Corner
Judgy Brownie Sandwich Cookies with Ice Cream

Directions
1. Preheat oven to 350° Line 2 baking sheets with parchment paper.
2. In the bowl of a food processor, combine beans, sugar, cocoa, cornstarch, honey, egg, coconut oil, ½ tsp. vanilla, the salt and the baking powder. Process until smooth. Transfer to a large bowl and fold into melted chocolate until a smooth, paste-like mixture forms.
3. Drop 2 TBS. batter onto a prepared pan and gently spread the batter to form a 2-in. round. Repeat with the remaining batter, spacing the cookies 2 in. apart. Bake for 10-12 min. or until the cookies lose their sheen and crack slightly. Let cool on a wire rack.
4. Sandwich a BIG scoop of ice cream between 2 cookies. Repeat with remaining cookies and ice cream. Store in freezer.