

# Black Bean Greek Yogurt Fudgy Muffins



**Prep Time: 10 minutes    Cook Time: 25 minutes    Serves: 12**

## INGREDIENTS

- 1 15 oz can black beans, rinsed and drained
- 3 eggs
- 1/3 cup unsweetened cocoa powder
- 1/2 cup rolled oats
- 1/2 cup plain greek yogurt
- 1/2 cup sugar
- 1 tsp baking powder
- 1 tsp orange zest
- 1 tsp vanilla extract
- 1/2 cup chocolate chips, reserving some to sprinkle on top

## TIPS

These muffins are so good they probably won't last long, but if they do make sure to freeze them after 2 days. They freeze beautifully!

## DIRECTIONS

1. **PREHEAT** oven to 350 degrees F
2. **SPRAY** or **LINE** muffin tin with cooking spray or liners
3. **COMBINE** all the ingredients except chocolate chips and **ADD** to blender
4. **BLEND** until batter forms
5. **FOLD** in chocolate chips
6. **POUR** batter into sprayed or lined muffin tin
7. **SPRINKLE** remaining chocolate chips on top
8. **BAKE** for 25-30 minutes
9. **COOL** for 5-10 minutes, enjoy!

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