

## Lentil Brownies

½ cup butter or margarine

½ cup lentil puree (Add small amounts of water to cooked lentils and blend until the consistency of puree).

¾ cup cocoa

2 cups sugar

¾ tsp. salt

3 eggs

1 tsp. vanilla

1 cup flour

1 cup chocolate chips

1 cup walnuts (optional)

Melt butter; mix in lentil puree, cocoa, sugar and salt. Add eggs, one at a time.

Mix in vanilla, flour, chocolate chips (and walnuts). Bake in a greased 9X13 pan at 350°C for

22 minutes or until a toothpick inserted in the centre comes out clean.

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Recipe courtesy of the Northern Pulse Growers Association