

ALMOND BUTTER BROWNIES

1 cup creamy almond butter
1 egg OR 1 1/2 tbsp ground flax seed
+ 3 tbsp water (mix together and let
thicken for 5 minutes)
1/2 tsp sea salt
1/3 cup cacao powder
1/2 tsp baking soda
1/2 cup maple syrup
2 tsp vanilla
1/2 cup dairy free chocolate chips (or
a few chunks of dark chocolate)

To Make:

Preheat oven to 350°F

1. Generously grease an 8x8 glass pan with coconut oil.
2. In a mixing bowl, combine all ingredients except for chocolate chips until smooth.
3. Fold in chocolate chips.
4. Bake for about 25 minutes, until set.
5. Cool brownies completely (at least one hour) before cutting.

