

Avocado Brownies



Ingredients

- 1/3 cup Almond Flour
- 1/2 tsp Pink Himalayan Salt
- 1/3 cup Natural Cocoa Powder
- 45g Chocolate Protein Powder
- 1/2 tsp Baking Powder
- 1/4 tsp Baking Soda
- 1.5 Ripe Avocados (Large)
- 3 Tbsp Coconut Oil
- 1/3 cup Coconut Sugar
- 2 Large Eggs
- 1 tsp Pure Vanilla Extract
- 1/2 cup Chocolate Chips

Makes 12-15 brownies

Directions

1. Preheat oven to 350 degrees
2. Mix flour, cocoa powder, protein powder, baking soda, baking powder, and pink salt in medium bowl. Set aside.
3. Cut, pit and scoop out avocado, place in food processor or blender. Then add coconut oil, sugar, eggs & vanilla.
4. Combine all ingredients in large bowl (chocolate chips last)
5. Spray then line square baking dish with parchment paper
6. Pour batter into dish and bake for 18-20 mins

