

Chocolate Protein Brownies

Ingredients

For 9-12 brownies

- 2 Large Eggs
- 1/2 cup Coconut Sugar
- 1/4 cup Pure Maple Syrup
- 1/2 cup Melted Coconut Oil
- 1/2 tsp Peppermint or Vanilla Extract
- 1/2 cup Almond Flour
- 2 Scoops (1/2 cup) Chocolate Protein Powder
- 1/2 cup Cocoa Powder
- 1/4 tsp Baking Soda
- 1/4 tsp Pink Himalayan Salt
- 1/2 cup Chocolate Chips



Directions

1. Preheat oven to 350 degrees F
 2. Spray square cooking dish with cooking spray then line with parchment paper
 3. In a food processor or large bowl beat together eggs, coconut sugar, maple syrup, melted coconut oil and peppermint extract.
 4. In a large bowl, whisk together almond flour, protein powder, cocoa powder, baking soda, salt, baking soda and chocolate chips.
 5. Add egg and sugar mixture to dry ingredients and combine until smooth.
 6. Pour into baking dish and cook for 25 minutes
- STORE IN FRIDGE (Tasty when cold too!)

