

Protein Pumpkin Brownies



Ingredients

For 9-12 Brownies

- 1 + 1/4 cup Pure Pumpkin
- 2/3 cup Natural Peanut Butter
- 1/3 cup Cocoa Powder
- 3 Tbsp Honey (Natural)
- 1 Scoop of Chocolate Protein Powder
- 1 tsp Pure Vanilla Extract
- 1/4 tsp Himalayan Pink Salt or Sea Salt
- 1/2 cup Chocolate Chips

Directions

1. Preheat oven to 325 degrees
2. Line baking pan (8 inch) with parchment paper
3. Combine all ingredients in a bowl (only 1/4 cup of chocolate chips)
4. Pour brownie batter into pan and bake on center rack for 25 mins
5. Pour remaining 1/4 cup chocolate chips on top of brownies
6. Let sit overnight in fridge or 2+ hour before eating

*** The batter is gooey even after sitting but will fall apart completely if not left to set (+ brownies are sweeter after set)*

