

ALMOND BUTTER BROWNIES

Who doesn't love a great brownie? I saw this recipe and had to make it...oh boy!! Whether you eat them gooey hot out of the oven or freeze them into little bites – these suckers are deadly addictive. Don't say I didn't warn you.



INGREDIENTS

- 1 cup almond butter
- 2 tbsp flaxseed + 3 tbsp water or 1 egg
- ½ tsp sea salt
- ½ tsp baking soda
- ½ cup of coconut palm sugar
- ½ tsp vanilla
- ½ cup of “Enjoy Life” mega chocolate chunks

METHOD

1. Preheat oven to 350 degrees
2. Grease a small dish (8x8 or 8x6) thoroughly or line bottom of dish with parchment paper (parchment is best)
3. Mix all ingredients except chocolate chunks until smooth
4. Fold in chocolate chunks and pour batter into pan
5. Bake brownies until golden dark brown – about 25 minutes
6. Cool brownies for at least 10 minutes before cutting. These also freeze nicely.