



Simple | Healthy | Delicious

Dark Chocolate Brownies

INGREDIENTS

1 cup + 1/3 cup dark chocolate chips, separated

1/3 cup olive or coconut oil

2 tablespoons milk or cold coffee

2 eggs

1 cup organic cane sugar

1 teaspoon pure vanilla extract

3/4 cup all-purpose white or whole wheat flour

1/3 cup Nature's Earthly Choice™ Peanut Powder

1/4 teaspoon salt

Butter or coconut oil for greasing



DIRECTIONS:

1. Pre-heat the oven to 325 degrees Fahrenheit. In a small pot over low heat, combine 1 cup dark chocolate chips, olive oil, and milk or coffee. Stir continuously until the chocolate is completely melted.
2. Transfer to a large bowl and add eggs, sugar, and vanilla. Mix well.
3. Add flour, peanut powder, and salt. Stir until combined. Fold in the remaining 1/3 cup of dark chocolate chips.
4. Pour into a greased 8-inch square baking pan. Bake for 37 to 40 minutes or until a toothpick comes out clean. For fudgier brownies, bake for 35 to 37 minutes. Cool, slice, and sprinkle with more peanut powder.