



Simple | Healthy | Delicious

Extra Fudgy Sweet Potato Brownies

INGREDIENTS

¼ cup olive oil
¼ cup cocoa powder
1 cup dark chocolate chips
¾ cup organic cane sugar
½ cup sweet potato puree
1 teaspoon pure vanilla extract
1/3 cup Nature's Earthly Choice™ Ancient Grain Flour
¼ teaspoon salt



DIRECTIONS:

1. Pre-heat the oven to 350 degrees Fahrenheit. In a small pot over very low heat, warm the olive oil. Add the cocoa powder and ½ cup of the chocolate chips. Mix until melted; leaving a few chunky pieces is fine.
2. Combine the chocolate mixture with sugar, sweet potato puree, and vanilla extract. Stir well.
3. Mix in ancient grain flour and salt. For moderately fudgy brownies, use ½ cup flour instead.
4. Fold in the remaining chocolate chips. Pour the batter in a greased 8x8" baking pan, and bake for 30 to 35 minutes or until the edges are firm. Any oil laying on the top will re-absorb once cooled.
5. Once the brownies reach room temperature, chill in the refrigerator overnight. Eat with a spoon and serve with ice cream, if desired.