

Brownies

Ingredients:

- ¾ cup sweet potato puree or pumpkin
- 1 cup peanut or almond butter or allergy-friendly sub
- 1 tsp pure vanilla extract
- ¼ cup + 2 tbsp flour
- ½ cup mini chocolate chips + more for the top
- 2/3 cup sugar
- ¼ cup + 2 tbsp cocoa powder
- 1 ½ tsp baking soda
- 1/8 tsp salt

Directions:

Preheat oven to 325 F. Line an 8-inch pan with parchment paper or grease. Whisk nut butter together with the sweet potato/pumpkin and vanilla extract in a large bowl. In a separate bowl, stir remaining ingredients together, making sure that the baking soda is evenly incorporated. Pour dry into wet and mix. Then smooth into the prepared pan. Bake on the center oven rack 20 minutes. It will look a little underdone, but it firms up as it cools. (If, for some reason, yours is still too gooey after cooling, loosely cover and let it sit in the fridge a few hours.)