

Sweet Potato Fudge Brownies

A delicious and healthy take on a classic dessert! This recipe is an easy way to incorporate healthy ingredients without sacrificing the classic brownie taste that everyone loves.

Prep Time: 15 minutes

Cook Time: 35 minutes

Ingredients:

- 3/4 cups sweet potato, mashed with fork
- 1/2 cup creamy almond butter
- 1/2 cup unsweetened cocoa powder
- 1 cup granulated sugar or sub coconut sugar
- 1/3 cup all-purpose flour or sub gluten-free flour
- 1 teaspoon baking powder
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 1/2 cup dark chocolate chips

Directions:

1. Preheat the oven to 350 degree and line a 9-inch square pan with parchment paper.
2. In a large bowl, combine the mashed sweet potato, almond butter, cocoa powder, sugar, flour, baking powder, vanilla extract and salt. Stir well, until a relatively smooth batter is formed.
3. Fold in the chocolate chips. Transfer the batter to the prepared pan and use a spatula to smooth the top. Bake at 350 degrees until the edges look dry and the center of the brownies have puffed up, about 35-40 minutes.
4. Let the brownies cool completely before slicing, or they will be too soft. Cut them into 16 small squares and store the leftovers in an airtight container in the fridge. Leftovers can be stored in the fridge for up to a week, or in the freezer for up to 3 months.

Recipe adapted from detoxinista.com.

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