



AVOCADO BROWNIES

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INGREDIENTS

- 1 MEDIUM AVOCADO
- 6 TB. AQUAFABA
- 1/4 C. MAPLE SYRUP
- 3 TB. VEGETABLE OIL
- 1 TSPN. VANILLA EXTRACT
- 1/3 C. CANE SUGAR
- 1/2 C. WHEAT FLOUR
- 1/4 C. CACAO POWDER
- 1/2 TSPN. SALT
- 1 TSPN. BAKING SODA
- 3/4 C. CHOCOLATE CHIPS

STEPS

- 01** Pre-heat oven to 350 degrees Fahrenheit and grease a 9x9 inch pan with butter/cooking spray, then lightly sprinkle flour on the bottom of the pan/line with parchment paper.
- 02** Combine avocado, aquafaba, sugar, maple syrup, vegetable oil, and vanilla to a food processor or blender. Blend until combined and set aside.
- 03** Combine all dry ingredients; sugar, flour, cacao powder, salt and baking soda - whisk well. Set aside.
- 04** Create a well in the center of the dry ingredients and pour the wet ingredients from #2 into the dry. Mix until well combined, then add your chocolate chips. Pour into your prepared pan and bake for 25-30 minutes. Add additional chocolate chips on top (if preferred) halfway through baking. After 25-30 minutes, remove from oven. Let the brownies cool for 30 minutes in the pan before serving.