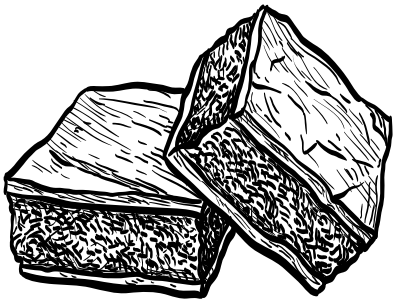


NATIONAL AVOCADO DAY

TRY THIS AVOCADO BROWNIE RECIPE AND SHARE IT WITH YOUR FRIENDS AND FAMILY!

Ingredients

- 1 ripe avocado
- 1/2 cup cacao powder
- 2 eggs
- 1 cup brown sugar
- 1/4 cup almond butter
- 1 teaspoon baking powder
- 1 teaspoon vanilla extract
- 1/4 teaspoon fine sea salt
- 1/2 cup dark chocolate chips



Instructions

1. Preheat the oven to 325°F and line a 9-inch square baking dish with parchment paper. In a food processor, combine the avocado, cacao powder, eggs, brown sugar, almond butter, baking powder, vanilla, and salt. Process until smooth.
2. Fold in the chocolate chips, then pour the batter into the prepared pan.
3. Bake for 40 to 45 minutes, or until the center of the brownies looks cooked-through. Allow the brownies to cool completely.
4. Slice the brownies into small squares and serve!