



Simple | Healthy | Delicious

Cocoa Mocha Avocado Brownies

INGREDIENTS

½ cup melted dark chocolate
1 medium ripe avocado
¼ cup olive oil
2 eggs
1 teaspoon pure vanilla extract
½ cup coconut sugar
1 cup Nature's Earthly Choice™ Cocoa Mocha
½ cup dark chocolate chips



DIRECTIONS:

1. Preheat oven to 350 degrees F. Puree the avocado in a food processor or blender until smooth, then combine with melted dark chocolate.
2. Add oil, eggs, and vanilla. Mix well.
3. In a separate bowl, combine sugar and cocoa mocha. Add to the wet ingredients and stir until combined. Fold in the dark chocolate chips.
4. Pour the batter into a greased pan and cook for 30 minutes, or until a toothpick comes out clean. Let cool and cut into squares.