



HEAVENLY SWEET POTATO BROWNIES

with Choc-o-lotta



Servings: 9 Brownies ⌚ 60 Minutes

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Inside Tips: Store brownies in an airtight container to keep them fresh. You can also layer them with parchment paper to prevent sticking together.

WHAT YOU NEED

Ingredients

- 2/3 Cup Choc-o-lotta Dilettoso Mix
- 1 Cup Sweet Potato Purée
- 1/2 Cup Almond Butter or Peanut Butter
- 1 ½ Tablespoons Avocado oil (or sub melted ghee, melted coconut oil, or olive oil)
- 1/2 Cup Chopped Raw Pecans
- 1/4 Cup Chocolate Chips
- Toppings (Optional): Vanilla Ice-cream

HOW TO DO IT

1. **SET** oven temperature to 350 degrees F and line an 8×8-inch baking pan (or similar-size pan) with parchment paper. Set aside.
2. **ADD** sweet potato purée, almond butter, and oil of choice, to a large mixing bowl, and stir to combine.
3. **SIFT** in your Choc-o-lotta Dilettoso Mix and stir until a thick, scoopable batter is achieved
4. **TRANSFER** batter to your parchment-lined baking dish and spread into an even layer using a spoon or rubber spatula. Then top with pecans and chocolate chips.
5. **BAKE** on the center rack for 40 minutes, at 350 F. The brownie edges should appear slightly dry and a toothpick inserted into the center should come out mostly clean.
6. **REMOVE** from oven and let cool in the pan for 35 minutes, before slicing it.
7. **ENJOY** these delicious and healthy brownies on their own or elevate their flavor even further with a scoop of vanilla ice cream.

Buon Appetito!