**Oh, Baby! Chocolate Brownies**

Healthy brownies are the hardest things to get right. They’ve gotta be moist. They’ve gotta be chocolatey. This baby-food-based version by my fellow Health Coach Becky Jimenez, will meet and exceed your expectations thanks to an innovative mix of naturally sweet prunes (you won’t notice the fiber), moisture-and-protein-boosting Greek yogurt, and plenty of antioxidant-rich, delectable dark chocolate.

**Ingredients**
1 c. Oat flour (1/2 cup almond flour instead)
¼ c. Cocoa powder
¼ tsp. Baking soda
⅛ tsp. Salt
1 Tbs. Ground flax seed
½ c. Pureed prunes (baby food works best)
¼ c. Unsweetened applesauce
¼ c. Plain, nonfat Greek yogurt
1 ½ tsp. Vanilla extract
⅓ c. Finely chopped dark chocolate

**Directions**
1. Preheat oven to 350 degrees and lightly oil an 8×8 baking dish.
2. In a small mixing bowl, stir together oat flour(almond flour), cocoa, baking soda, salt, and ground flax; set aside.
3. In a separate bowl, mix prunes, applesauce, yogurt, and vanilla until well blended.
4. Add wet mixture to dry, stirring until combined.
5. Fold in dark chocolate.
6. Spread batter into your oiled dish and bake for 14-16 minutes, or until brownies feel slightly firm on top. Allow to cool before cutting.