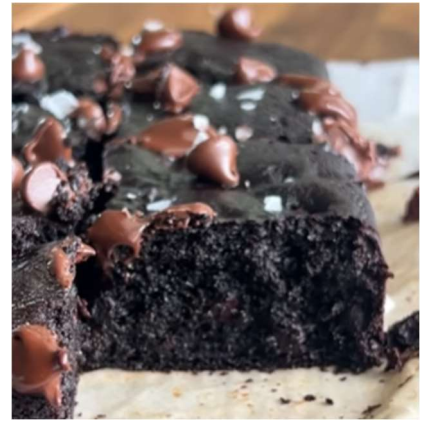


## FLOURLESS BROWN BUTTER PUMPKIN BROWNIES (SOO FUDGY AND CHOCOLATY)

1 cup pumpkin puree/sweet potato  
2/3 cup brown sugar free  
1/4 cup almond butter  
1/4 cup salted butter  
3 tbsp maple syrup sugar free  
2 eggs, room temp  
1 tsp vanilla extract  
1 cup unsweetened cocoa powder  
1/2 tsp baking soda  
Pinch of salt  
3/4 cup chocolate chips (sugar free)



Preheat the oven to 350F. Line 8x8" pan with parchment

Brown butter-add butter to a saucepan over medium-high heat stirring continuously 5-8 mins

Remove from heat and set aside to cool slightly

In a large bowl, whisk together pumpkin puree, brown sugar, almond butter, maple syrup, eggs and vanilla until well combined

Then, whisk continuously as you stream in the slightly cooled brown butter, until fully incorporated

Add cocoa powder, baking soda, and pinch of salt-mix until just combined

Fold in 1/2 cup chocolate chips

Pour the batter into to the prepared pan, and sprinkle the rest of the chocolate chips on top

Bake for 25-30 mins, until set in the center.

Cool and cut into 16 squares

<https://www.instagram.com/reel/DAqe5dQpeDH/?igsh=MTVnZmZmNGUwdzE5cw%3D%3D>

Notes: I used Sweet Potato (made in Instant Pot)



Used

