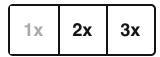# Grain-free Sweet Potato Brownies

Grain-free Sweet Potato Brownies are paleo-friendly, nutritious and just what you need when you want a little something sweet.

○ **Prep: 10 mins Cook: 20 mins Total: 30 mins**

○ **Servings: 12 servings** | 1x | **2x** | **3x** |

INGREDIENTS

- 1 cup sweet potato puree or pumpkin puree
- 2 whole eggs, whisked
- ¼ cup. honey
- 2 Tbsp. coconut oil, melted
- ½ tsp. pure vanilla extract
- 3 Tbsp. coconut flour
- ⅓ cup baking cocoa powder
- 1 ½ tsp. baking soda
- ¼ tsp. sea salt
- ¼ cup mini-chocolate chips + 2 tbsp. for top
- ¼ cup walnuts*, chopped + 2 tbsp. for the top (optional)
- ¼ cup Vital Proteins Collagen Peptides, ~2 scoops (optional)

INSTRUCTIONS

1. Preheat oven to 350 °F. Grease a 9×9 square dish.
2. In a bowl, combine all of the ingredients and mix.
3. Transfer batter to 9×9 square dish and spread out evenly. Top with mini-chocolate chips and walnuts.
4. Bake in the oven for 20 minutes or until a toothpick inserted comes out clean. Remove
5. from oven and let cool for about 5 minutes.
6. Cut into 12 squares.

NOTES

*Omit for nut-free

NUTRITION INFORMATION

Serving Size: 1/12 or recipe (includes collagen)   **Calories:** 144   **Fat:** 7 g   **Sodium:** 180 mg
Carbohydrate: 17 g   (**Fiber:** 2 g   **Sugar:** 10 g)   **Protein:** 5 g

DIETARY

Dairy-Free   Gluten-free   Grain-Free   Paleo   Vegetarian

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