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Chocolate Chunk Brownies

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Is your sweet tooth at it again? Satisfy it with these delicious guilt-free chocolate chunk brownies. Utilizing almond butter, raw cocoa powder, and unsweetened dark chocolate, these brownies will be the hit of your next bake sale… or just your household if you don't feel like sharing!

Ingredients

- 1 (16) ounce jar raw almond butter, smooth unroasted
- 2 eggs
- 1⁄4 tsp stevia
- 1 tablespoon vanilla extract
- 1⁄2 cup cocoa powder
- 1⁄2 teaspoon celtic sea salt
- 1 teaspoon baking soda
- 3-4 ounces of unsweetened chocolate, preferably organic

Directions

1. In a large bowl, blend almond butter until smooth with a hand blender
2. Blend in eggs, then blend in stevia and vanilla
3. Blend in cocoa, salt and baking soda
4. Chop unsweetened chocolate into chunks and fold into brownie batter
5. Grease a 9 x 13 pyrex baking dish
6. Pour batter into dish
7. Bake at 325° for 35-40 minutes
8. Store chilled. If you are laying, it is best to put parchment or wax paper between each layer