



Peanut Butter Brownies

Dry Ingredients:

1/4 c Cacao
3/4 c Almond Flour
3/4 c Sweetener of choice
1 tsp Baking Powder
1/4 tsp Pink Himalayan Salt
2 Tbsp Beef Gelatin (you can still make the recipe without the gelatin, we just love what it does to the texture of these brownies)

Wet Ingredients:

3/4 c Butter, melted
2 Eggs
1-2 Tsp Vanilla (we used 2)
3 oz softened cream cheese
2 Tbsp Organic Peanut Butter
(or nut butter of choice)
Lily's Chocolate Chips

Nutritional Info Based on 10

Brownies:

Calories: 215

Carbs: 1.6

Protein: 4.9

Fat: 19.4

Directions:

Preheat oven to 325°F

Combine all of the dry ingredients in a small bowl. In a larger bowl, combine all of the wet ingredients. Add the dry ingredients to the wet ingredients and mix until smooth (we used a hand mixer so our arm wouldn't fall off). Fold in the chocolate chips-as little or as much as you like! Once the dry ingredients have been completely incorporated, transfer to a parchment lined baking pan (we used a loaf pan) and add two dollops of peanut butter to the top of the brownies. Swirl the peanut butter into the brownie batter using a butter knife and pop them in the oven. Bake for about 35 minutes (longer if needed) and that's it!