

Homemade Chocolate Peanut Butter Brownies

{Gluten Free, Sugar Free, and Vegan}

Ingredients

1/2 cup natural peanut butter
1/4 cup agave nectar or honey
1 teaspoon vanilla
1/2 cup natural unsweetened applesauce
1/2 cup unsweetened cocoa (or cocoa) powder
1/2 teaspoon baking soda

How To

1. Preheat oven to 350 degrees F.
2. Spray 8 x 8 inch pan with nonstick cooking spray.
3. In a large bowl combine peanut butter, honey, vanilla and applesauce until cream like.
4. Add cocoa powder and baking soda, mix until smooth.
5. Gently fold in chocolate chips.
6. Pour batter into pan and smooth flat. Sprinkle remaining chips on top.
7. Bake for 18-22 or until top is set. It's okay if they seem a little underdone, we want these to be fudgy!!
8. Cool on wire rack. Cut into 12 squares.

In my opinion they taste *even better* the next day. I like to put them in the fridge for a bit too - makes them extra fudgy! Drizzle with warm peanut butter if desired.