

Maple Pecan Brownies

Prep time:

10 minutes

Cooking time:

30 minutes

Yields:

9 or 16 servings

Ingredients:**Brownies**

- ¼ cup natural, unsalted creamy almond butter
- ¼ cup + 2 tablespoons coconut sugar
- ⅓ cup pure maple syrup
- ¼ cup melted coconut oil
- ¾ cup unsweetened cocoa powder
- 1 teaspoon pure vanilla extract
- ¼ teaspoon salt
- 2 flax eggs (2 tablespoons ground flax + 6 tablespoons water, whisk together, set for 5 mins)
- ½ cup almond flour

Add-Ins

- ½ cup pecans, chopped
- ¼ cup paleo vegan chocolate chips

Toppings

- ¼ cup + 2 tablespoons pecans, roughly chopped
- 1 ½ teaspoons pure maple syrup

Directions:

1. Preheat oven to 325°F. Line an 8-inch square baking pan with parchment paper. Set aside.

2. In a medium bowl, whisk together almond butter, coconut sugar, maple syrup and melted coconut oil. Whisk until it resembles caramel.
3. Add cocoa powder in $\frac{1}{4}$ cup increments, whisking until well mixed and thick like frosting. Scrape down the sides of the bowl as necessary. Whisk in vanilla, salt and flax eggs, until well incorporated. Using a rubber spatula, fold in almond flour until you get the consistency of soft dough or very thick batter, and no flour patches remain.
4. Fold in pecans and chocolate chips. Pour batter into pan. Using the rubber spatula, smooth batter into an even layer.
5. In a small bowl, add **Topping** ingredients: $\frac{1}{4}$ cup + 2 tablespoons pecans and $1\frac{1}{2}$ teaspoons maple syrup. Stir and fold until pecans are well-coated in maple syrup. Evenly sprinkle maple pecans over brownies. Using the back of a spoon, gently press pecans into batter.
6. Bake for 30 minutes. Cool for about 2 hours, or until completely cool. Slice brownies 3x3 or 4x4 to get 9 or 16 servings.

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