

# Recipe for:

## SPINACH BROWNIES WITH A PEANUT BUTTER MAPLE FROSTING

### INGREDIENTS

- 4-5 cups raw spinach, pureed (will be about 1 cup once pureed)
- ¼ cup butter, softened
- ½ cup coconut sugar
- 1 egg
- ½ cup almond flour
- ½ cup cocoa powder (unsweetened)
- ½ teaspoon baking powder

#### For the frosting:

- 1 cup creamy peanut butter (unsweetened)
- 3 tablespoons butter, softened
- 2 tablespoons maple syrup

### DIRECTIONS

1. Preheat oven to 350 degrees F. Grease an 8-inch pie pan.
2. Pulse spinach leaves in food processor until pureed. Scrape down the sides as necessary and if needed, add 1-2 tablespoons of water and pulse again until fully pureed. Be careful not to add too much liquid though!
3. In a small bowl, mix pureed spinach, melted butter, egg and coconut sugar until well combined and set aside.
4. In a large bowl, mix almond flour, cocoa powder, and baking powder. Make sure all clumps are out of the cocoa powder and mixed evenly.
5. Combine spinach mixture with dry and mix until batter is smooth.
6. Pour batter into a 8 in pie dish and bake for 25-30 minutes or until toothpick comes out clean.
7. While the brownies are baking, combine the frosting ingredients in a small bowl and mix well until creamy and spreadable.
8. Let brownies cool completely and then frost with Peanut Butter Maple frosting.
9. Slice and enjoy!

