protein spinach brownies

cook time:	prep time:	featured product:
25	**10**	**baby spinach**

treat them to brownies, and a sneaky protein boost!
this fluffy, fudgy chocolate dream is ready to celebrate big wins & basic days with a secret ingredient no one will expect: fresh, nutrient-packed spinach.

ingredients

servings: 9–12 brownies

¾ cup all-purpose flour (or gluten-free flour blend)
½ cup coconut sugar
2 packed handfuls **organicgirl baby spinach**
1 large egg
1 teaspoon vanilla extract
1 cup greek yogurt
½ cup chocolate chips, melted
½ teaspoon baking soda
½ cup cocoa powder
½ cup milk of choice

directions

1. preheat the oven
preheat oven to 350°F and line an 8×8-inch baking pan with parchment paper.

2. blend the spinach base
add the spinach and milk to a blender. blend until completely smooth and vibrant green.

3. mix the wet ingredients
in a large bowl, whisk together the egg, greek yogurt, coconut sugar, vanilla extract, melted chocolate chips, and blended spinach mixture until smooth.

4. add the dry ingredients
stir in the flour, cocoa powder, and baking soda until just combined. do not overmix.

5. bake
pour the batter into the prepared pan and smooth the top. bake for 25–30 minutes, or until a toothpick inserted in the center comes out mostly clean.

6. cool & serve
let cool completely before slicing for best texture.