



## protein spinach brownies

cook time:

25

prep time:

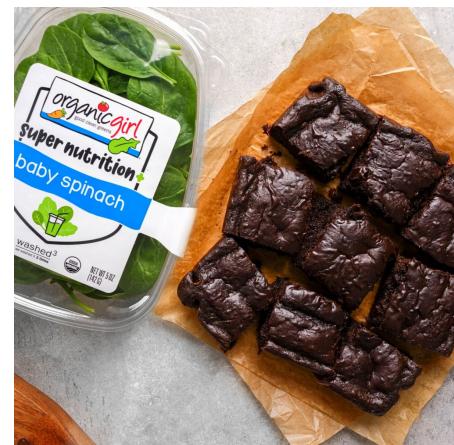
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featured product:

**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

$\frac{3}{4}$  cup all-purpose flour (or gluten-free flour blend)

$\frac{1}{2}$  cup coconut sugar

2 packed handfuls **organicgirl baby spinach**

1 large egg

1 teaspoon vanilla extract

1 cup greek yogurt

$\frac{1}{2}$  cup chocolate chips, melted

$\frac{1}{2}$  teaspoon baking soda

$\frac{1}{2}$  cup cocoa powder

$\frac{1}{2}$  cup milk of choice

### directions

#### 1. preheat the oven

preheat oven to 350°F and line an 8x8-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.