



## protein spinach brownies

cook time:  
25

prep time:  
10

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

- 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 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.