POWERHOUSE SPINACH BLEND spicy double dark chocolate brownies

cook time:	prep time:	featured product:
30	**20**	**POWERHOUSE SPINACH BLEND**

there are layers of flavor in this dark chocolate brownies recipe. so many tasty layers, in fact, that you'll never believe there's spinach hidden in them!

the main event includes deep notes of cinnamon and cayenne, highlighting the dark chocolate goodness. then you have a coarse sea salt sprinkled on top to elevate this dessert to a whole new level. holidays, parties, friendly neighbor gifts—these brownies make a healthy new treat for any occasion.

ingredients

12 servings

5 oz. **organicgirl© POWERHOUSE SPINACH BLEND** ?
2 tsp ground cinnamon
4 oz. unsweetened dark chocolate, chopped
¼ tsp ground cayenne pepper
¾ cup butter 1 cup all-purpose flour
1½ cups sugar 1 cup bittersweet chocolate chips
3 eggs, slightly beaten
1 tsp vanilla
coarse sea salt

substitutions

? *substitute with* **SUPERGREENS!**

directions

1. preheat oven to 350?F and coat a 13” x 9” pan with non-stick cooking spray. in a large bowl, add unsweetened dark chocolate & butter, microwave on high for 30-second intervals, stirring until chocolate is melted.

https://iloveorganicgirl.com/wp-content/uploads/2017/11/organicgirl_ChocolateBrownies_Step1_Square.mp4

2. stir in the eggs, sugar and vanilla until thoroughly combined.

https://iloveorganicgirl.com/wp-content/uploads/2017/11/organicgirl_ChocolateBrownies_Step3_Square.mp4

3. add cinnamon, cayenne & flour and mix until smooth.

https://iloveorganicgirl.com/wp-content/uploads/2017/11/organicgirl_ChocolateBrownies_Step4_Square.mp4

4. pulse spinach in food processor until finely chopped.

https://iloveorganicgirl.com/wp-content/uploads/2017/11/organicgirl_ChocolateBrownies_Step2_Square.mp4

5. stir in chopped spinach and chocolate chips.

https://iloveorganicgirl.com/wp-content/uploads/2017/11/organicgirl_ChocolateBrownies_Step5_Square.mp4

6. pour batter into pan & sprinkle top with coarse sea salt.

https://iloveorganicgirl.com/wp-content/uploads/2017/11/organicgirl_ChocolateBrownies_Step6_Square.mp4

7. bake 30 minutes or until toothpick inserted into the center comes out with fudge-like crumbs. let brownies cool before cutting.

https://iloveorganicgirl.com/wp-content/uploads/2017/11/organicgirl_ChocolateBrownies_Step7_Square.mp4