**FLOURLESS ALMOND BUTTER BROWNIES**

Preheat over 325⁰

Oil 8-inch square cake pan with coconut oil.

In a large mixing bowl, blend the following:

 1 ½ cup almond butter

 2 eggs

 ¾ cup maple syrup

 1 T. vanilla extract

Blend in:

 1/3 cup cocoa powder

 1 t. baking soda

 ½ t. sea salt

Fold in 1 cup of bittersweet (dark) chocolate chips or carob chips.

Pour into oiled pan.

Bake for 35-40 minutes.

Remove and let cool for 10 minutes.

Store in airtight container for up to one week.