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## **Chocolate Avocado Protein Brownies**

## **Ingredients:**

All-purpose flour, 2 cups
Sugar, 1 cup
Dymatize Elite 100% Whey Chocolate Cake Batter protein, 3/4 cup
Baking powder, 1 tsp
Salt, 1 tsp
Mashed avocado, 1 cup
Vanilla or plain soy milk, 1/2 cup
Water, 1/3 cup
Vanilla extract, 1 tsp

## **Directions:**

- 1. Preheat the oven to 350 degrees F. Lightly grease a 9x13 baking dish. Set aside.
- 2. In a medium-sized mixing bowl, sift together flour, sugar, protein powder, baking powder, and salt until well combined. Set aside.
- 3. In a large mixing bowl, beat together avocado, soy milk, water, and vanilla extract.
- 4. Add the dry ingredients, mixing until well combined.
- 5. Pour into baking dish and bake for 30-35 minutes, or until the top is no longer shiny and a toothpick inserted into the center emerges with only a few crumbs.
- 6. Allow brownies to cool completely in the pan, then cut into squares and serve.