

# Healthy Recipe of the Week

*Use Organic ingredients whenever possible.*

## Almond Butter Brownies

From [www.elanapantry.com](http://www.elanapantry.com)

These brownies are gluten free and delicious! If you happen to have a membership at Costco, you can find a 26 oz jar of all-natural almond butter at a very reasonable price. Local, raw honey would be the best, but if you can't find raw, at least look for local honey. You can also cut the ingredients in half and use an 8x8 in square baking dish.

1 (16 ounce) jar almond butter, smooth roasted  
2 eggs  
1 ¼ cup honey  
1 tablespoon vanilla extract  
½ cup cocoa powder  
½ teaspoon sea salt  
1 teaspoon baking soda  
1 cup dark chocolate (The darker, the better. Try and get close to 70%.)

1. In a large bowl, blend almond butter until smooth with a hand blender.
2. Blend in eggs, and then blend in honey and vanilla.
3. Blend in cocoa, salt and baking soda, then fold in chocolate chips
4. Grease a 9x13 Pyrex baking dish and pour batter into dish.
5. Bake at 325° for 35-40 minutes.