

Fudgy Protein Brownies

Ingredients

- ½ cup peanut butter (or butter)
- ¼ cup honey or maple syrup
- 1 tsp vanilla extract
- 2 eggs
- 1 serving ESC Whey Protein Isolate
- ½ cup cocoa powder
- ¼ tsp salt
- ½ tsp baking powder
- ¼ cup almond flour (or regular flour)
- 1/3 cup chocolate chips

Directions

- Preheat & Prepare: Preheat the oven to 350°F and line an 8x8-inch pan with parchment paper.
- Mix Wet Ingredients: In a bowl, whisk together peanut butter, honey (or maple syrup), vanilla extract, and eggs until smooth.
- Add Dry Ingredients: Stir in ESC Whey Protein, cocoa powder, salt, baking powder, and almond flour until fully combined.
- Fold in Chocolate Chips: Gently mix in the chocolate chips.
- Bake: Pour the batter into the prepared pan and bake for 15-18 minutes, or until the edges are set but the center is still slightly soft.
- Cool & Serve: Let the brownies cool in the pan for 10-15 minutes before slicing into 9 squares.

| Nutritional Facts | |
|--------------------|-----|
| Servings Per Batch | 9 |
| Serving Size | 1 |
| Amount per Serving | |
| Calories | 180 |
| Carbs | 14g |
| Fat | 10g |
| Protein | 10g |

^{*}Nutritional Facts will vary depending on ingredients