

SWEET POTATO BROWNIES

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Paleo; Gluten-Free



PREP	35 mins	BAKE	30 mins
TOTAL	1 hr 5 mins	YIELDS	5-8 (can be doubled -use 9x13 pan)

INGREDIENTS

- 1 Medium sweet potato
- 3 eggs, whisked
- 1/4 cup [coconut oil](#), melted
- 1/3 cup [raw honey](#)
- 1/4 teaspoon [vanilla extract](#)
- 3 tablespoons [coconut flour](#)
- 2 tablespoons unsweetened cocoa powder
- 1/4 teaspoon baking powder
- 1/4 teaspoon cinnamon
- Pinch of salt
- 1/2 cup [Enjoy Life Chocolate Chips](#)

DIRECTIONS

1. Time to bake that sweet potato: Preheat your oven to 425 degrees, use a fork to puncture holes all around it, then throw in the oven for 25-30 minutes.
2. Once your sweet potato is soft and cooked through, peel off the skin and mash it up in a bowl. And turn your oven down to 350 degrees.
3. Now add your wet ingredients: eggs, coconut oil, honey, and vanilla to the bowl and mix together.
4. Then add your dry ingredients: coconut flour, cocoa powder, baking powder, cinnamon, salt and chocolate chips.
5. Mix well to incorporate all that goodness.
6. Pour into an [8x8 glass baking dish](#)
7. Bake for 30-35 minutes
8. Let rest to cool a bit.
9. ENJOY! -Refrigerate to store, can be eaten cold or warmed.