EAT MORE BURN MORE

CHOCOLATE BOURBON BROWNIE



Active time: 10 minutes

Cook time: 45 minutes

Yield: 6 servings

INGREDIENTS:

1 cup of 70-85% dark chocolate, broken into small pieces

1 cup of almond butter

3 medium zucchinis, shredded (about 1.5 lbs)

1/3 cup of pure maple syrup

1 egg

1 tsp of baking soda

1 tsp of cinnamon

¼ cup of Kentucky Bourbon

PREPARATION:

- 1. Preheat oven to 350.
- 2. Combine all the ingredients into a large bowl and mix.
- 3. Pour into a greased, 9x13 inch sheet pan.
- 4. Bake for 45 minutes, or until a knife inserted into the brownie comes out clean.