

Cosmic Protein Banana Brownies

Gluten Free | Dairy Free

Ingredients:

1 Banana
1 Egg
1 Cup of Chocolate Protein Powder
1/2 Cup of Almond Flour
1/4 Cup of Cocoa Powder
1 tsp. of Baking Powder
1/3 Cup of Agave
1 Cup of Almond Milk
1/2 Cup of Dairy Free Chocolate Chips

Steps for Cooking:

- 1 Preheat your oven to 350 degrees. Grease an 8x8 brownie pan and set aside.
- 2 In a mixing bowl, add the banana and egg. Using a fork mix together. Add in the chocolate protein flour, almond flour, cocoa powder, baking powder and agave. Stir together. It will form a thick batter. Add in almond milk and stir. Fold in the chocolate chips.
- 3 Pour batter into the brownie pan and add your favorite sprinkles and more chocolate chips. Bake for 18-20 minutes, slice and enjoy!



Notes

For the chocolate protein powder, I used the Arbonne vegan protein powder. Feel free to use your favorite protein powder. Just be sure to adjust liquid based on the thickness of the batter, which will be determined by the protein powder.

I used sprinkles from the Miss Jones Confetti Frosting, but you can use whatever sprinkles you want!