

AVOCADO AND CHOCOLATE BROWNIE



preparation time
10 min



total time
35 min



serves
4



difficulty
easy

INGREDIENTS (for a 25 cm square tin)

- 2 Aurum avocados
- 2 eggs
- 80 g date paste
- 100 g melted dark chocolate
- 40 g unsweetened cocoa powder
- 80 g oat flour
- 1 tsp vanilla extract
- 1 pinch of salt
- 1 tsp baking powder
- Walnuts, to taste

PREPARATION

1. Peel and pit the avocados and place them in a bowl along with the eggs, date paste, and vanilla. Blend.
2. Add the melted chocolate to the mixture and mix again.
3. Stir in the cocoa powder, flour, baking powder, salt, and walnuts, and mix well.
4. Bake for 22-25 minutes at 180°C (350°F).