

## Vegan Keto Brownies

### Description

*These brownies are easy to prepare and taste great.*

**Prep time:** Ten minutes

**Cook time:** Thirty minutes

**Total time:** Forty minutes

**Servings:** 9

### Ingredients

- 1 cup of Almond Butter
- 2 tablespoons of Butter melted (ghee or coconut oil for vegan)
- 1 tablespoon of flax meal and 2 1/2 tablespoon of water
- 1/4 cup of Pumpkin Puree
- 2 tablespoons of Almond Milk
- 1 teaspoons of Vanilla Extract
- 1/3 cup of Almond Flour
- 1/4 cup of Cocoa Powder
- 1/2 cup of Brown Sugar Substitute
- 1 teaspoon of Baking Soda
- 1/2 teaspoon of Salt
- 2 tablespoons of Sugar Free Chocolate Chips, if desired

### Instructions

1. First, preheat the oven to about 350 degrees F, then line a large baking dish with lightly greased parchment paper.
2. Mix the melted butter, almond butter, pumpkin puree, flax meal, vanilla, and almond milk in a bowl until well mixed.
3. Add in the cocoa powder, almond flour, brown sugar substitute, salt, and baking soda. Stir the mixture to form a uniform batter.
4. Pour the batter into the pan and add in the chocolate chip toppings.
5. Transfer to the oven and bake until firm, about thirty-five minutes.
6. Set aside to cool, then slice. Serve.