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Chocolate Chip Peanut Butter Pro JYM Brownies

Prep Time: 15 min. Cook Time: 10 min.

Serving size: 1 brownie

Makes 9 servings

Ingredients

2 scoops Pro JYM Tahitian Vanilla Bean

40 g PB Fit peanut butter

30 g dark chocolate chips

8 g stevia

1/2 tsp baking soda

1/2 tsp vanilla extract

2 large eggs

1/3 cup vanilla almond milk

Walden Farms calorie-free chocolate syrup

Directions

1. Preheat oven to 350 degrees F.
2. Mix all ingredients in a bowl and pour into greased baking pan (an 8x8 pan works well).
3. Pour syrup on the top and lightly swizzle into batter with a knife.
4. Bake for 10 minutes.
5. Let cool, cut into nine equal pieces, and serve.