

## Hubba Hubba Brownies Makes 12

You and chocolate. It's more than puppy love—it's passion. You know, like when a buxom female cartoon character passes by the boys club and suddenly one guy's eyes pop out of his sockets and the "Awooga" horn blows. That's love at first sight right there. And it's just like you'll feel when you bake Hubba Hubba Brownies and taste these smooth, rich, silky hunks of peanut and chocolate love.

### Ingredients:

½ C. dates, pitted  
1 C. water  
1 Tbsp. unsalted butter, melted  
¾ C. sugar  
2 large eggs  
1 tsp. vanilla  
1/3 C. unsweetened cocoa powder  
½ C. whole wheat flour  
¼ tsp. sea salt  
¼ tsp. baking powder  
1 C. semi-sweet chocolate chips  
1 C. raw peanuts

**FOOD THAT LOVES YOU, TOO:** A moderate amount of at least 70% cocoa a day is good for your heart. In fact, studies conducted by the American Journal of Clinical Nutrition show that chocolate helped to improve blood flow through the arteries and improved insulin's efficiency. Unsweetened cocoa powder contains almost no fat and is high in fiber, too! Between the cocoa and dates in this recipe, you're good to go in the digestion department!

Soak pitted dates in 1 cup water for four hours. Drain water.

Preheat oven to 350 degrees. Coat a 9" x 13" baking dish with butter, oil or non-stick spray.

Combine dry ingredients into a small mixing bowl. Sift together lightly as the air will help to give the brownies a fluffy texture. Set aside.

Place soaked and drained dates into food processor or blender and blend until smooth. Transfer dates to a mixing bowl. On medium speed, beat in butter, sugar, eggs and vanilla. Slowly beat in dry mixture until fully combined. Add chocolate and ½ C. peanuts.

Pour brownie mix into baking dish. Sprinkle remaining ½ C. peanuts on top. Bake on middle rack for 30-35 minutes. Allow to cool before cutting and serving.

