# **5-ingredient Healthy Brownies**

from the video **7 Desserts That Are 5 Ingredients Or Less** by Joey Firoben Serves 9

#### Ingredients

1 cup dark chocolate, melted
1/2 cup egg whites
1/3 cup honey
1/3 cup whole wheat flour
1 pinch salt



## Preparation

- 1. In a small microwave-safe bowl, microwave the chocolate in 15 to 30-second intervals, stirring occasionally, until completely melted. Set aside.
- 2. While the chocolate cools a bit, beat the eggs thoroughly with a whisk until foamy and pale.
- 3. Pour in the honey and melted chocolate and whisk until fully combined.
- 4. Sprinkle in the whole wheat flour and salt. Fold the batter together with a spatula just until the flour disappears.
- 5. Pour the batter into a greased 8x8-inch baking tin and spread the top into an even layer.
- 6. Bake for 15 minutes, until the batter has just begun to set.
- 7. Let the brownies cool at least another 30 minutes before slicing and serving.
- 8. Enjoy!

Nutrition Information: (Per Serving)

## 1/9<sup>th</sup> Recipe

150 Calories 4 g Fat 22 g Carbohydrate 7 g Protein

## 1/12<sup>th</sup> Recipe

110 Calories 3 g Fat 16 Carbohydrate 5 g Protein