



## Almond Butter Gingerbread Nut Butter Swirl Brownies

### Ingredients

#### For the Brownie Batter

- 1/2 cup (1 stick) unsalted butter, melted
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/3 cup unsweetened cocoa powder
- 1/2 cup all-purpose flour
- 1/4 teaspoon salt

#### For the Nut Butter Swirl

- 1/2 cup [Maisie Jane's Almond Butter](#)
- 1/4 cup [Maisie Jane's Gingerbread Nut Butter](#) (or regular almond butter with 1/2 teaspoon ground ginger and 1/2 teaspoon ground cinnamon added)

### Directions

1. Preheat your oven to 350°F (175°C). Grease and line an 8x8-inch (20x20 cm) square baking pan with parchment paper, leaving some overhang on the sides for easy removal.
2. In a mixing bowl, combine the melted butter and granulated sugar. Stir until well combined.
3. Add the eggs and vanilla extract to the butter-sugar mixture. Mix until smooth and creamy.
4. In a separate bowl, whisk together the cocoa powder, all-purpose flour, and salt.
5. Gradually add the dry ingredients to the wet ingredients and mix until just combined. Be careful not to overmix; you want a fudgy brownie texture.
6. Pour the brownie batter into the prepared baking pan, spreading it evenly.
7. In a microwave-safe bowl, warm the Almond Butter and Gingerbread Nut Butter (or the spiced almond butter mixture) for about 20-30 seconds until it's slightly softened and easy to swirl.
8. Drop spoonfuls of the nut butter mixture onto the brownie batter in the pan.
9. Use a knife or a skewer to create swirls by gently dragging it through the brownie batter and nut butter mixture, creating a marbled pattern.
10. Bake in the preheated oven for 25-30 minutes or until a toothpick or cake tester inserted into the center comes out with a few moist crumbs (not wet batter). Be cautious not to overbake; you want them to be fudgy.
11. Remove the brownies from the oven and let them cool in the pan for about 15-20 minutes. Then, use the parchment paper overhang to lift them out of the pan and onto a wire rack to cool completely.
12. Once cooled, cut the brownies into squares or bars.

#### Tip:

These Almond Butter and Gingerbread Nut Butter Swirl Brownies are a delightful combination of rich, chocolatey brownies and the warm, spiced flavors of almond and gingerbread - a perfect holiday treat for family gatherings or as a sweet gift for your friends and family!