

Gluten-Free Brownies

INGREDIENTS	METHOD
¼ cup coconut oil ½ cup creamy unsweetened almond butter 1 cup blanched almond flour 6 tablespoons raw cacao powder 1 teaspoon baking soda ¼ teaspoon sea salt ½ cup organic maple syrup 1 tablespoon organic vanilla extract 2 large eggs 8 oz 85% cacao bar chopped 1 cup chopped walnuts	Preheat oven to 350° F Grease an 8 x 8 baking dish with coconut oil or line with parchment paper. Gently melt coconut oil in small pan. Turn off heat and add the almond butter. Mix until smooth. Set aside to cool. Sift the almond flour, cacao powder, baking soda, and salt into a medium bowl. Pour coconut oil/almond butter mixture into large bowl. Add maple syrup, vanilla, and eggs. Mix with a fork. Do not over mix Add dry ingredients to wet ingredients Mix well with fork and spatula until evenly combined, Scrape down the sides as necessary. Fold in the chocolate chips and chopped walnuts Spread evenly in the prepared baking dish Bake at 350° F for 30 minutes or until sides begin to pull away from pan and tester comes out almost dry. Cool completely for at least 30 minutes Cut and serve
These brownies freeze well. Store in an airtight container for up to a month.	



LAST BOTTLE OF BURGUNDY

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