

Amazing Super Brownies

Prep Time: 30 minutes

Serves: 9-18

Ingredients

½ cup almond meal

¾ cup Bob's Red Mill All Purpose Baking Mix

¼ cup raw cacao powder

¾ cup coconut sugar

½ cup melted butter (1 stick)

2 eggs

½ cup chopped walnuts

2 squares dark chocolate (roughly 28 ounces) broken into pieces



Directions

1. Mix all ingredients except walnuts and chocolate pieces in a bowl. Add water if necessary to make mixture thin enough to pour.
2. Fold into mixture walnuts and chocolate pieces.
3. Grease 8 x 8 inch pan with coconut oil.
4. Pour mixture into pan and spread into corners.
5. Bake at 350°F for 15-20 minutes.

Cool slightly on rack before cutting.

Variation:

For dairy free brownies, use coconut oil in place of butter.

For gluten free, use gluten free cacao nibs in place of dark chocolate pieces.

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