

Fine w/ Food

BROWN BUTTER ESPRESSO BROWNIES

- 1 cup brown butter
- 2 cups coconut sugar
- 4 large eggs
- 2 tsp. vanilla extract
- 1 cup almond flour
- 1 cup cocoa powder
- 1 tsp. espresso powder
- 1 tsp salt



brown your butter! in a sauce pan, heat 2 sticks of butter, stirring constantly until butter begins to change color (~4–5 minutes), remove from pan and set aside

preheat your oven to 350°f and grease a 9 x 9 baking dish (I used parchment paper sheets here to make it easier to lift out of the pan!)

in a stand mixer or bowl, mix to gather browned butter, sugar, eggs, & vanilla extract. slowly add in flour, cocoa powder, salt, & espresso powder. mix to combine (be careful not to over mix!)

transfer to greased baking dish and bake for 30–40 minutes. *I like to pull them out around 33–34 minutes to get that gooey brownie texture!

serve & enjoy!