

Fine w/ Food

DOUBLE CHOCOLATE BROWNIES

for the wet ingredients:

- 2 eggs
- ½ cup coconut oil, melted (or ½ cup melted butter)
- 1 cup coconut sugar
- 1 tsp. vanilla extract

for the dry ingredients:

- ½ cup gluten free flour
- ⅓ cup cacao powder
- 1 tsp. baking powder
- 1 tsp. salt

other:

- ⅓ cup chocolate granola butter
- ½ cup chocolate chips
(optional)
- 1 tbsp. espresso powder
(optional)



preheat oven to 350°f. grease an 8 x 8" pan and set aside

in a large mixing bowl, combine all the wet ingredients until fully mixed. in a separate mixing bowl, combine all the dry ingredients and whisk to combine

transfer dry ingredients to bowl with wet ingredients and combine fully. fold in chocolate granola butter. (if you are also using chocolate chips, this is when you'll fold in those too!)

transfer batter to 8 x 8" pan and bake for 23–26 minutes (until a toothpick comes out clean)

cool and serve with vanilla ice cream!