

INGREDIENTS

- 1 ¼ cup (130g) Almond Flour
- ½ cup (90g) Coconut Sugar
- 1/3 cup (45g) Cocoa Powder
- 1 tsp (5g) Baking Powder
- 1/3 cup (60g) Chocolate Buttons
- 2 eggs
- ¼ cup (80g) Nuttelex
- ¼ cup (60ml) Almond Milk

INSTRUCTIONS

- 1.Preheat oven to 165C.
- 2.Line a 8x8" Baking tray.
- 3.Melt Nuttelex and chocolate buttons together in 30 sec intervals in the microwave until completely melted. Allow to cool.
- 4.Combine all dry ingredients in a mixing bowl.
- 5.Add all other wet ingredients to the chocolate mix and whisk together.
- 6.Pour into dry mixture, stir until fully combined and mixture is smooth.
- 7.Bake for approx. 15-20 mins depending on how 'fudgy' you want the brownies to be.
- 8.Once cooled, cut into squares to serve.



Chocolate Brownies



Serves 12



25 minutes

A naughty but nice chocolate treat that the whole family can enjoy. It's moist dense and easy to make.

Tip:

For extra chocolate flavour add extra chocolate buttons after step 6.

