



Double Fudge Brownies (Grain-Free + Sugar-Free)

INGREDIENTS

1/2 cup almond flour
1/2 cup oat flour
1/2 cup cocoa powder
1/2 cup monk fruit sweetener (we use Lakanto Classic)
2 tablespoons cornstarch
1 teaspoon baking powder
1/2 teaspoon salt
1/3 cup coconut oil, melted
1/2 cup monk fruit syrup (we use Lakanto Maple Syrup to keep it sugar-free) OR maple syrup OR agave nectar
1/4 cup unsweetened almond milk
1 teaspoon vanilla extract
1/2 cup vegan chocolate chips or chunks

DIRECTIONS

Preheat oven to 350°. Grease or line an 8x8 in baking dish.

In a large whisking bowl whisk together the flours, cocoa powder, monk fruit sweetener, cornstarch, baking powder and salt.

In a separate mixing bowl, combine the melted coconut oil, monk fruit syrup, unsweetened almond milk and vanilla extract. Pour these wet ingredients into the dry ingredient mixture and use a wooden spoon to combing the mixture completely. The batter may be stiff, so feel free to get in there and use your hands if you like. Once the batter is uniform, pour in the chocolate chips or chunks and stir to evenly distribute them throughout the batter.

Press the mixture into the prepared baking dish, using the back of the wooden spoon to press the mixture down evenly into the dish. Bake for about 30 minutes, or until an inserted toothpick comes out almost completely clean. If you bake them too long, they will become dryer and much more cake-like than fudge-like in texture. Remove the dish from the oven and place it on a cooling rack to cool completely before slicing. For the ULTIMATE fudge brownies, see the tip below. Once cooled, slice and enjoy!

NOTES

Make these brownies EXTRA FUDGY by refrigerating them after cooling for at least 1-2 hours before slicing.

Leftovers can be left on the counter or in the fridge in an airtight container for up to three days.

