

# Gluten-Free Brownies



## Prep Notes

These brownies are an amazing option when the sweet tooth kicks in. Made with organic, unprocessed, and quality ingredients, they are a great dessert for any occasion! And the best part? They're dairy-free, grain-free, gluten-free, kid-friendly, and can be made vegan as well!

## Ingredients

3 cups almond flour

3 tablespoons melted coconut oil

1/3 cup coconut sugar

1/2 teaspoon vanilla extract

1/4 cup cacao powder 1/3 cup egg whites

1 teaspoon baking powder

4 packets Stevia

Sprinkle sea salt

1/2–1 cup almond milk

1/2 cup vegan chocolate chips

## Directions

1. Combine all ingredients, except almond milk and chocolate chips.
2. Slowly add almond milk until mixture becomes smooth while still maintaining a thick consistency overall. (Note: I don't always use the full cup of almond milk – it depends on how thick the consistency gets.)

3. Once everything is combined, mix in chocolate chips.
4. Place mixture in a greased pan and bake at 350°F for about 20 minutes.
5. Let cool, cut into squares, and enjoy!