

Coconut Flour Chocolate Brownies

Oscar · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

55 mins

Description

These coconut flour brownies are not only dark rich and delicious but theyre also gluten free dairy free and healthier for you using coconut flour and coconut oil I love chocolate brownies I cant decide whether I like these better warm out of the oven or cooled the next day Both ways are so indulgent

Ingredients

- - ½ cup cocoa powder - ½ cup virgin coconut oil - 1 cup white sugar - 6 eggs - ½ teaspoon salt - ½ teaspoon vanilla extract - ½ cup coconut flour
- sifted - 1 tablespoon semisweet chocolate chips
- or more to taste

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease an 8-inch square baking dish. Stir cocoa powder and coconut oil together in a saucepan over low heat until coconut oil has melted
2. about 5 minutes. Remove from the heat and let cool
3. about 5 minutes. Beat sugar
4. eggs
5. salt
6. and vanilla in a bowl with an electric mixer. Stir in cooled cocoa mixture
7. then whisk in coconut flour until no lumps remain. Pour batter into the prepared baking dish and sprinkle chocolate chips over top. Bake in the preheated oven until a toothpick inserted into the center comes out clean
8. about 35 minutes.