

Keto Brownies

Oscar · 28/09/2024

**Prep Time**

40 mins

Difficult

Medium

Servings

12

Description

Get your chocolate fix with these yummy lowcarb brownies

Ingredients

- - ¾ cup cocoa powder - ½ teaspoon baking soda - ⅓ cup coconut oil
- divided - ½ cup boiling water - 1 cup stevia sugar substitute (such as Truvia®) - 2 eggs - 1 ⅔ cups almond flour - 1 teaspoon vanilla extract - ¼ teaspoon salt

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8-inch square pan with coconut oil. Whisk cocoa powder and baking soda together in a bowl. Add 1/3 cup coconut oil and boiling water; mix until well blended. Add remaining 1/3 cup coconut oil
2. stevia
3. and eggs; blend well. Fold almond flour
4. vanilla extract
5. and salt into the batter. Pour batter into the greased pan. Bake in the preheated oven until top is dry and edges have started to pull away from the sides of the pan
6. 30 to 40 minutes. Let cool before cutting into 12 squares. Recipe Tip Substitute 2 cups of sugar for the stevia if preferred.