

Chocolate Brownie

Published on Mo's Clean Eats (<http://moscleaneats.co.nz>)



Chocolate Brownie

Dairy Free

Gluten Free

Nut Free

Refined Sugar Free

Vegetarian

Serves: 12

Ingredients:

1 cup buckwheat flour

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¾ cup cocoa powder – sieved

¼ tsp. salt

1 ¼ cup coconut sugar

1 cup coconut oil – melted

1 tbsp. vanilla extract

3 large eggs

1 cup chocolate – I used sugar-free dark chocolate drops

Method:

Pre-heat oven 180°C on fan bake.

In a mixing bowl, combine the flour, cocoa, salt and sugar. Stir in the oil and vanilla. Mix through 1 egg at a time. Once mixed thoroughly, fold through ¾ cup of the chocolate. Grease an 8" x 8" (or thereabouts) baking tray with coconut oil. Pour brownie mixture in, then smooth top. Sprinkle the ¼ cup of chocolate evenly over the top. Bake for 20 minutes. Cut into 12 pieces once cooled. I trimmed the sides, but if you like a bit of a crunch, keep them on.

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