



## Almond Brownies (Dairy Free & Gluten free)

*Desserts*

**source** [Tasteslovely.com](http://Tasteslovely.com)

### INGREDIENTS

2 cups super fine almond flour (this brand is my favorite)

1/2 cup unsweetened cacao powder (this brand is my favorite, you can use unsweetened cocoa powder too)

2 teaspoons baking powder

1/2 teaspoon salt

1/4 cup coconut oil, melted and cooled to room temperature

1 cup coconut sugar

2 eggs

1/2 cup unsweetened almond milk

2 teaspoons pure vanilla extract

3/4 cup Enjoy Life chocolate chips (or dark chocolate chips), divided (optional)

### DIRECTIONS

Preheat oven to 350°. Line an 8×8 baking pan with parchment paper, then spray with coconut oil spray.

In a large mixing bowl, sift together the almond flour, cocoa powder, baking powder and salt.

In a medium size mixing bowl, whisk together the coconut oil, coconut sugar, eggs, almond milk and vanilla extract.

Pour the wet ingredients into the dry ingredients and stir to combine. Add in 1/2 cup chocolate chips to the brownie batter and stir to combine.

Pour the brownie batter into the baking pan, and spread in an even layer. Top with the remaining 1/4 cup of chocolate chips.

Bake for 40 minutes. Remove from the oven and allow to cool to room temperature. Use the parchment paper to lift the cooled brownies out of the pan, cut and serve. Delicious with some homemade almond milk.